

# Lemon Ricotta Pasta & Spinach

## Ingredients

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8 oz Spaghetti  
1 c Ricotta  
8 oz Spinach  
1/3 c Parmesan  
1 Lemon (zested and juiced)  
1 T Olive Oil  
1 clv Garlic (minced)  
1/4 t Salt  
0 ds Ground Black Pepper

## Instructions

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1. In a large pot of boiling salted water, cook pasta according to package directions until al dente. Meanwhile, make the ricotta sauce.
2. In a medium bowl, combine ricotta, olive oil, parmesan cheese, garlic, lemon zest and juice. Season with 1/4 tsp of salt and a good pinch of pepper. Stir until well combined, taste and make sure you're happy with the seasoning.
3. In the last minute of the pasta's cooking time, reserve 1/2 cup of the cooking water, then add spinach to the pot. Stir well and push the leaves down to submerge them in water. After 1 minute, drain and return pasta and spinach to the same pot.
4. Add the ricotta sauce and part of the reserved

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cooking water. Stir well to evenly coat the pasta in the sauce, add more cooking water as needed, you want a smooth and creamy texture.

5. Serve immediately and garnish with grated Parmesan cheese, a drizzle of olive oil and lemon wedges, if desired. Add a good pinch of red pepper flakes, if you like. Enjoy!