



Fettucine with Spinach Ricotta Sauce

Serves 4

Ingredients

2 tablespoons olive oil
1 medium onion, chopped
3 large garlic cloves, minced
1 tablespoon all purpose flour
2 cups whole milk (do not use nonfat or lowfat)
10 ounces fresh spinach, chopped
3/4 cup Mystery Bay Farm ricotta cheese
10 oil packed sun-dried tomatoes, drained, cut into strips
3 tablespoons chopped fresh basil
1/4 teaspoon ground nutmeg
Salt and Pepper to taste
1 pound fettucine, cooked to package directions
1/2 cup minced green onions
1/2 cup toasted pine nuts
Grated Parmesan cheese

Preparation

Heat oil in a heavy medium saucepan over medium heat.

Add onion and cook until translucent, stirring occasionally, about 4 minutes. Add garlic and cook 1 minute. Stir in flour and cook 1 minute.

Gradually whisk in milk and cook until sauce is smooth and bubbling, stirring constantly, about 4 minutes.

Mix spinach, ricotta, Parmesan cheese, sun-dried tomatoes, basil and nutmeg. Season with salt and pepper.

Simmer over medium-low heat until heated through, stirring occasionally, about 5 minutes.

Toss drained fettucine with sauce. Garnish with green onions and pine nuts. Pass the Parmesan cheese at the table.

Recipe from cdkitchen.com