

Orecchiette with Spring Greens

Instructions

1. Bring a large pot of salted water to a boil over medium-high heat. Add the orecchiette and cook until al dente according to the package instructions (about 7-9 minutes).
2. While the pasta cooks, heat the butter and oil in a large skillet over medium heat. Add the spinach in batches, cooking until wilted, about 4 minutes. Add the garlic and peas, and sauté until fragrant, about 2 more minutes.
3. Reserve 1 cup of the pasta water, then drain the pasta. Add the cooked pasta and reserved pasta water to the skillet and toss well to combine. Add the Parmesan cheese and stir until the mixture is creamy, about 2 minutes.
4. Season the pasta with salt, pepper, and optional red pepper flakes. Garnish with almonds and Parmesan cheese before serving.

Ingredients

- 1 pound of orecchiette (any other small, dried pasta type will work)
- 1 tablespoon of unsalted butter
- 1 tablespoon of extra-virgin olive oil
- 8 cups of baby spinach
- 2 cloves of garlic, minced
- 1 ¼ cups of peas (fresh or thawed)
- 1/3 cup of grated Parmesan cheese, plus extra for serving
- Kosher salt and freshly ground black pepper
- 1 teaspoon of crushed red pepper flakes (optional)
- 1/3 cup of roasted almonds, chopped

Grocery List

Produce

- Baby spinach
- Garlic
- Peas

Canned Goods/Grocery

- Orecchiette (or other small, dried pasta)
- Unsalted butter
- Extra-virgin olive oil
- Parmesan cheese
- Kosher salt
- Ground black pepper
- Crushed red pepper flakes
- Roasted almonds