

# Homemade Spinach Pasta

*This pasta recipe calls for lots of spinach...it is so tasty and pretty to look at. The pasta can served topped with any sauce you and your family like or just with your favorite cheese.*



Let me make a confession, this is not my first pasta...I made

egg pasta once before I attempted to make this spinach pasta. It was so much fun playing with the dough, passing the dough over and over again through the pasta machine. Cutting it using different settings that I forgot to take pictures...

I want this spinach pasta to be the “star” of this post, therefore, after I cooked I just served with a drizzle of olive oil and lots of shaved pecorino cheese...nothing fancy...

Since I made enough pasta for a big crowd, I froze them into small “nests” and already used most of it with different sauces.

Making pasta seems overwhelming, but in reality it is very simple. I did not buy the pasta attachment for the mixer...I decided to go for a manual one, to me it seems that I have more control over it than the one electrically powered.

Anyway, I am happy that I did get this pasta maker as recently I see many recipes that use pasta maker to roll bread dough...this will be my next experiment...

### ***Ingredients:***

- 1 lb fresh spinach leaves
- 200 g bread flour
- 200 g semolina
- Pinch salt
- 2 eggs



***Method:***

Steam the spinach leaves for about 3 minutes, the leaves should still be bright green and softened. Let cool slightly. Squeeze out the liquid as much as you can. Puree spinach in a food processor.

Add the flours and salt and mix until well combined. Add the eggs in the food processor until the dough comes together.

Transfer dough to a well-floured surface. Knead until smooth and elastic, 5 to 10 minutes, adding little flour if dough is

still too sticky. Cover the dough with plastic film and let it rest for 1 to 2 hours.

Cut dough into 4 pieces. Work with one piece at a time, keep the other pieces covered. Flatten the dough, dust lightly with flour and feed through the pasta machine at its widest setting. Fold lengthwise into thirds and pass through again. Repeat a couple of times.

Set the pasta machine to the thickness you desire and pass the dough a couple of times, dusting flour as needed. Plate the pasta sheet on the counter as you work with the other pieces.

Pass the pasta sheet on the machine using the cutting attachment. Dust with flour as needed to they strands do not stick.

At this point you can cook the pasta or let it dry slightly on the rack, about  $\frac{1}{2}$  hour. Or make small nest (portion) and freeze.

Once the little nest of pasta are frozen, store in a airtight container.

When cooking frozen pasta, just place it in a boiling water and proceed as usual.







If you like spinach, you might want to check on Spinach with Ponzu Sauce or Sautee Spinach recipes.



Did you know that spinach is very rich in iron? Moreover, spinach are a very good source of vitamin K, A and C.

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