



## Josh's Homemade Spinach Pasta

**Cook Time:** 5 min, **Yield:** about 1 3/4 pounds fresh pasta, **Times:** Prep 20 min, Cook 5 min, Total: 25 min

### Ingredients:

- 5 ounces fresh spinach, blanched and squeezed dry (see below)
- 1 pound all-purpose flour
- 1 teaspoon salt
- 1 large egg
- 6 large egg yolks
- 1 tablespoon extra-virgin olive oil



### Directions:

Blanch the spinach by dropping the leaves in a pot of boiling water for 30 seconds. Quickly remove the leaves with a slotted spoon and stop the cooking by dropping them into a bowl of ice water. Remove the leaves from the ice water bath and squeeze out all the water in between two plates or in your hands. Combine the blanched spinach, flour, and salt into a food processor and process until well mixed. Make sure that you use a plastic dough blade to incorporate the ingredients.

With the food processor running, add the egg, egg yolks, and olive oil through the feed tube, and continue to process until it resembles thick wet cornmeal, about 2 minutes.

Take a handful of dough at a time and form it into a firm baseball-sized ball. Prepare each dough ball by rolling them into a rectangle with a rolling pin. The width should match the width of your pasta machine.

Follow your pasta machine's directions for rolling & cutting the pasta.

Once the pasta is rolled & cut, bring a pot of salted water to a rolling boil and cook the pasta until al dente, about 2-3 minutes.

Drain the spinach pasta in a colander and serve with whatever sauce tickles your fancy. I really love adding some chunks of fresh smoked mozzarella cheese, or grated Parmigiano Reggiano cheese.

Garnish with fresh basil, serve hot, and enjoy!