

Penne with Spinach and Green Garlic

Adapted from Local Thyme.

This was the first newsletter recipe that Pat from Local Thyme gave us. What a great start! It's very quick - you can complete the dish in the time it takes to boil a pot of noodles. *Beth*

1 tablespoon oil, sunflower or olive oil

2 - 3 bulbs and light green parts of green garlic, peeled, trimmed and chopped (or 2-3 garlic cloves)

1 large bunch spinach (~1 lb)

3 eggs

8 oz fresh goat cheese cut into chunks (or 8 oz ricotta)

salt and pepper to taste

1 lb penne

grated parmesan cheese

- Prepare the penne according to directions on the package.
- While the penne boils, prepare the spinach sauce so the penne will be hot when it is melded with the sauce.
- Chop, wash and drain the spinach. Don't worry about drying the spinach. Leave a little water on the leaves.
- Heat a large pot on medium heat. Add oil and wait until the oil starts to shimmer. Add the garlic and stir until it becomes fragrant, about 1 minute. Add the prepared spinach and a pinch of salt, and stir. Cover for 30 seconds, then uncover and stir until the spinach is just wilted. There should be some moisture in the pot.
- Turn the heat to low. Add the eggs, goat cheese, and some freshly ground pepper, and vigorously stir with a wooden spoon to mix all the ingredients. The eggs and goat cheese will quickly cook into a carbonara-like sauce. Remove from heat.
- Add the drained penne to the pot, stir to mix, and season to taste with salt and pepper. If the pasta seems dry, add a splash of milk. Serve immediately, topped with a generous handful of grated parmesan.
- When re-heating leftovers, moisten with a bit of milk.