

Spinach Alfredo Pasta

Recipe By *Sina Mizrahi*



Cooking and Prep:  30
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Chanukah, Nine
Days

Diet: Vegetarian

Source: Relish by Binah
Magazine

I love a classic Alfredo sauce, but the spinach here gives it a nice twist. It adds some healthy greens, which we all need more of. You can also serve this baked by transferring everything to a baking dish, adding some cheeses, and baking at 350°F until the cheese melts.

Ingredients (13)

Main ingredients

- 1 pound **Tuscanini Penne Pasta**, rotini or fettuccine
- 1 teaspoon oil
- 3 tablespoons butter
- 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**

- 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1/4 teaspoon Gefen Dried Dill
 - 3 tablespoons flour
 - 1 and 1/2 cups vegetable broth
 - 1 and 1/2 cups heavy cream
 - 2 cups baby spinach, fresh or frozen
 - 1/4 cup grated Parmesan cheese
 - chopped cilantro or parsley, as a garnish *(optional)*
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Start Cooking

Make the Pasta

1. Cook the pasta according to package directions. Drain well and mix in 1 teaspoon oil to prevent sticking. Set aside.
2. In a 5-quart pot over medium heat, melt the butter. Add the garlic, salt, pepper, and dill and cook until fragrant, stirring occasionally and making sure not to burn the garlic, about 1 to 2 minutes.
3. Whisk in the flour until lightly browned, about 1 minute. Gradually whisk in the broth and cook, whisking constantly, until well incorporated, about 2 to 3 minutes.
4. Stir in the cream and cook until the sauce thickens, about 1 to 2 minutes. Add the baby spinach and Parmesan and cook until the spinach wilts.
5. If the mixture is too thick, add a splash more broth. Stir in the pasta and gently toss to combine.
6. Serve warm, garnished with chopped cilantro or parsley, if desired.