

Savory Hazelnut Pasta

Makes 6 Servings

Ingredients

- 2 tablespoons oil
- 2 cups baby spinach
- 1-pound dry spaghetti
- 1 cup milk
- 1 (5-ounce) package grated parmesan cheese
- 1/4 cup hazelnuts, chopped
- 1 teaspoon garlic powder, or 3 cloves garlic, chopped small
- Salt and pepper, to taste
- 1 tablespoon chopped fresh parsley, or 1 teaspoon dried parsley (optional)

Directions

1. In a large pot of boiling water, add spaghetti and cook about 7 to 9 minutes. Keep 1 cup of pasta cooking water; drain the rest.
2. In a large pan over medium-high heat, heat oil. Cook spinach until soft, about 1 minute. Stir in pasta water, milk, half of the cheese, half of the nuts, garlic, salt and pepper. Mix.
3. Add pasta to the pan and stir to coat. Top with the rest of the cheese, nuts and parsley (if using). Serve.



Recipe from: Feeding Pennsylvania and PA Eats