

Spinach Trottolo Pasta With Garlic Butter Sauce
RECIPE

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TIME 18-20 min
INGREDIENTS 10 items
MAKES 4 servings

A delicious marriage of flavours, combining our Organic Spinach Trottolo with a garlic and parmesan sauce

INGREDIENTS

- 400g Seeds of Change Organic Spinach Trottolo
- 50g butter
- 3 cloves garlic, peeled and crushed
- 2 tbsp plain flour
- 200mls chicken stock (you can use vegetable stock, but chicken gives a more silken texture)
- 200mls milk

- 150g freshly grated parmesan
- 100g baby spinach leaves
- 10g fresh parsley
- Freshly ground black pepper

INSTRUCTIONS

1. Boil the pasta according to the packet instructions.
2. Heat the butter in a large frying pan over a low heat.
3. Add the garlic and fry lightly for 2 minutes.
4. Add the flour and whisk until smoothly combined with the butter.
5. Heat for a further two minutes before adding the stock, 50mls at a time, whisking well after each addition. Repeat with the milk.
6. Stir through the cheese until it melts and then the cooked pasta.
7. Add the spinach, stir until lightly wilted. Serve topped with fresh parsley, black pepper and more cheese if you wish.

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