

# LEMON SPINACH RICOTTA SPAGHETTI

*Rusty Hinges Ranch*



## INGREDIENTS:

- 12oz spaghetti
- 1 cup ricotta cheese
- 1 Tbsp olive oil
- ½ cup grated hard cheese of choice, plus more to garnish
- salt & pepper, to taste
- Zest of 1 lemon (plus reserve some for garnish)
- 5oz baby spinach
- ¼ cup pasta water, plus more
- For the garnish: chopped parsley, red pepper flakes (optional)

## INSTRUCTIONS:

1. Bring a large pot of well-salted water to a boil. Cook the pasta until it is al dente, following package instructions. Reserve ½ cup of the hot pasta water, then drain the pasta.
2. In a saucepan, mix the ricotta, olive oil, grated cheese, salt, black pepper, lemon zest, spinach and ¼ cup pasta water. Warm over medium heat and stir until a creamy sauce forms, about 1 minute.
3. Pour the sauce onto the noodles and stir to combine. Add another splash of pasta water to help the sauce coat the noodles.
4. Serve with chopped parsley, pepper flakes, cheese and the reserved lemon zest. (Leftovers last 2 days refrigerated but the sauce becomes thick when cold. Reheat with a splash of milk and additional salt to revive the flavors.)