



CREAMY SPINACH AND TOMATO PASTA

INGREDIENTS

SERVINGS: 6

- 2 TBSP Extra-Virgin Olive Oil
- 1 Pint Cherry/Grape Tomatoes, halved
- 1 lb Thin Spaghetti, raw
- 3 Cups Water
- 1 Cup Chicken Broth
- 1 tsp Kosher Salt
- 2 TBSP Little Eataly (Divided)
- 8 oz Baby Spinach, roughly chopped (4 handfuls)
- ½ Cup Half-&-Half
- ¼ Cup Parmesan Cheese, shredded

INSTRUCTIONS

1. In a heavy soup pot or large saucepan with tall sides, add olive oil and tomatoes. Cook tomatoes over medium heat for 3-4 minutes.
2. Add raw spaghetti, water, broth, 1 TBSP Little Eataly and 1 tsp Kosher Salt.
3. Bring to a boil for about 7 minutes while stirring occasionally.
4. Reduce heat to medium and add spinach.
5. Cook for an additional 2-3 minutes and add Half-&-Half.
6. Shut off heat and stir in parmesan cheese and 1 TBSP Little Eataly Seasoning Blend.
7. Serve immediately.

