

Penne with Spinach Sauce

12 oz. baby spinach leaves
1 lb. penne
3 cloves garlic minced
3-4 oz. goat cheese (feta or chevre)
1/2 t. freshly ground black pepper or more to taste
2 T. freshly grated parmesan cheese
Salt

Bring a large pot of salted water to a boil. Add the spinach and stir. In a few seconds remove the spinach with a slotted spoon and transfer to a blender.

Add the penne to the boiling water and cook stirring occasionally, until tender, about 12 minutes.

While the pasta cooks, add the garlic, goat cheese, pepper, 3/4 t. salt, to the spinach. Blend until the mixture is smooth and creamy.

Drain the pasta. Toss with spinach sauce. Sprinkle with parmesan cheese. Serve Immediately.

Preparation 25 minutes
Servings 6