

FARFALLE PASTA WITH MUSHROOMS AND SPINACH IN A CREAMY TOMATO SAUCE

SERVES: 6 | **DIFFICULTY:** EASY | **PREP TIME:** 5 MIN | **BAKING TIME:** 25 MIN

INGREDIENTS

- 1 pound of dry farfalle pasta
- 1 tbsp of kosher salt
- 1 tbsp of olive oil
- 1/4 of an onion, diced
- 16 oz of crimini mushrooms, sliced
- 1 - 28 oz can of diced tomatoes
- 1/2 cup of heavy cream
- 2 cups of fresh spinach
- chili flakes
- salt and pepper
- Parmesan cheese

DIRECTIONS

1. Bring a large pot of salted water to boil. For one pound of pasta, boil 16 cups of water and one tbsp of salt. Once boiling, add the farfalle noodles and cook until al dente.
2. While you are bringing the water to boil, heat 1 tbsp of olive oil on medium heat in a large dutch oven or skillet. Add the diced onions and fry until soft and translucent.
3. Add the mushrooms and fry until soft and lightly browned.
4. Add the can of tomatoes and a 1/2 cup of heavy cream. Stir to combine. Reduce the heat to low and continue to simmer.
5. Once the pasta noodles are cooked, add the fresh spinach to the sauce and combine.
6. Drain the pasta, reserving a cup of pasta water to the side. Add the cooked pasta to the sauce and combine. Simmer for a few minutes allowing the pasta to absorb the flavors and become completely immersed in the sauce. At this point, you can add some of the pasta water to thin out the sauce. Start with a 1/4 cup and increase as desired. I like my sauce extra saucy, so I usually add the whole cup. There will be a lot of variables affecting how liquidy the sauce is - how much liquid is in the canned tomatoes, how much liquid evaporated, etc.

7. Season the pasta with chili flakes, salt, and pepper. Taste the pasta and adjust seasonings to desired taste. Top with grated Parmesan cheese.
8. Serve warm.
9. The leftover pasta can be stored in the fridge for a few days and reheated as leftovers.