

# Spinach Fettuccine With Garlic-Cream Sauce

**Yield:** 2 servings

## **Pasta Ingredients:**

1/3 cup frozen chopped spinach, thawed, squeezed dry  
1 large egg, plus one large egg yolk  
1 and 1/4 cups all-purpose flour (plus more for dusting)  
1/2 teaspoon kosher salt

## **Alfredo Sauce Ingredients:**

1/4 cup (1/2 stick) unsalted butter  
2 garlic cloves, minced  
1 cup heavy cream  
1/2 cup freshly grated Parmagiano-Reggiano  
generous handful of shaved Parma cheese  
freshly ground pepper and kosher salt to taste



## ***For the Pasta:***

- Step 1: Combine spinach (make sure you've squeezed all the liquid out), whole egg and egg yolk in a food processor and process until well combined. Add 1 and 1/4 cups flour and the salt and process again until the dough comes together and forms a ball.
- Step 2: Turn the dough out onto a well-floured work surface and knead until the surface of the dough is smooth (like a rubber band) which will take about 10 minutes. If the dough is too sticky, add up to 2-3 more tablespoons of flour as you knead. Form dough into a ball and wrap in plastic wrap and refrigerate for at least 1 hour or overnight.
- Step 3: Once dough has chilled, cut it into 4 equal pieces. Roll each section out onto a lightly floured surface until it's approximately 2 feet long and 3 inches wide and is as thin as possible.
- Step 4: Bring 2 quarts of salted water to boil over high heat. Cut pasta into strips that are about 1/4 inch wide. Once all pasta is cut, drop into boiling water and stir to ensure pasta doesn't stick together.
- Step 5: The pasta will take about 5 – 8 minutes -depending on the thickness. Once pasta is cooked, drain it and add it to the garlic-cream sauce.

## ***For the Sauce:***

- Step 1: Heat butter in a medium-sized sauté pan until melted. Add garlic and cook briefly being careful to not let the garlic burn. Add the cream and whisk until it's incorporated. Sprinkle in cheese and stir well. Season with salt and pepper.
- Step 2: Add drained, hot pasta to the pan and gently toss to coat.
- Step 3: Transfer pasta to a serving bowl and sprinkle with shaved Parmesan cheese for garnish.