

KITCHEN AFFAIRS

for the serious cook

WOODLAND CENTER
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PENNE with SPINACH and RICOTTA (Serves 4)

PENNE agli SPINACI e RICOTTA

*Celebrity Guest Chef: Giuliano Hazan,
author of Giuliano Hazan's Thirty Minute Pasta*

6 ounces	fresh baby spinach
1/2 medium	yellow onion
2 TableSpoons	butter
1 pound	penne
	salt
3/4 cup	whole-milk ricotta cheese
1/3 cup	heavy cream
1/8 teaspoon	freshly grated whole nutmeg
	freshly ground black pepper
1/2 cup	freshly grated Parmigiano-Reggiano

Fill a pot for the pasta with about 6 quarts of water, place over high heat, and bring to a boil.

Put about 1 inch of water in a pot large enough to cook the spinach. Place it over high heat. When the water boils, add 1 teaspoon salt and the spinach. Cook until the spinach is quite tender, 5 to 6 minutes. Drain in a colander and squeeze out as much water as possible by pressing on the spinach with a spoon. Transfer the spinach to a cutting board and finely chop it.

While the spinach is cooking, peel the onion and finely chop it. Put the butter in a 12-inch skillet, add the onion, and place over medium-high heat. Sauté the onion until it turns a rich golden color, about 5 minutes.

When the water for the pasta is boiling, add about 2 TableSpoons of salt, add the penne and stir well. Cook until *al dente*.

When the onion is ready, add the spinach and sauté, stirring often, for about 5 minutes. Add the ricotta, cream, and nutmeg, and cook until the ricotta has heated through and the cream is reduced, 2 to 3 minutes. Taste and adjust for salt and season with pepper, then remove it from the heat.

When the pasta is done, drain it well, toss it with the sauce and the Parmigiano-Reggiano, and serve at once.