Spaghetti & Spinach with Sun-Dried Tomato Cream Sauce



Adapted • Shared by Steve Janowicz

Ingredients

• 12 oz spaghetti
• 1 tablespoon olive oil
• 3 cloves garlic, mincea
• 1/2 cup sun-dried tomatoes in oil, drained and chopped
• 1 cup heavy cream
• 1/2 cup grated Parmesan cheese
• 1/4 teaspoon red pepper flakes (optional)
• Salt and pepper, to taste
• 3 cups fresh spinach
• Fresh basil, chopped (for garnish)
• Directions:
• Cook the Spaghetti: Bring a large pot of salted water to a
• boil and cook the spaghetti according to package

Instructions

1. Sauté Garlic and Sun-Dried Tomatoes: In a large skillet, heat
2. olive oil over medium heat. Add garlic and cook for 1-2
3. minutes until fragrant. Add the chopped sun-dried tomatoes
4. and cook for an additional 2-3 minutes.
5. Prepare the Cream Sauce: Lower the heat to medium-low
6. and pour in the heavy cream, stirring to combine. Add the
7. grated Parmesan and stir until melted and smooth. If the
8. sauce is too thick, add reserved pasta water to reach the
9. desired consistency.
10. Add Spinach: Stir in the fresh spinach and cook until wilted,
11. about 2-3 minutes.
12. Combine with Spaghetti: Add the cooked spaghetti to the
13. skillet, tossing to coat the pasta in the creamy sauce.

14. Serve: Garnish with fresh basil and additional Parmesan if
15. desired.
16. This pasta dish is a perfect balance of creamy richness and
17. fresh greens, ideal for a light yet satisfying dinner.

Notes

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