

Featuring Tennessee Gourmet® Products

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Spinach Pasta

1 (8 ounce) package mini penne	½ tsp. salt
1 (10 ounce) package fresh baby spinach leaves	Pepper to taste
3 Tbsp. butter	1 (10 ounce) bar Sweetwater Valley, Italian Pesto Cheese, shredded
3 Tbsp. flour	1 cup Parmesan seasoned bread crumbs
1½ cups milk	2 Tbsp. melted butter

Pre-heat oven to 350°F.

Lightly grease an 8-inch square baking dish or spray with cooking spray.

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook, stirring occasionally. Drain pasta and set aside.

In a large saucepan, heat butter over medium-low heat. Stir in flour until smooth and bubbly. Add the milk and continue cooking, stirring, until thickened. Add salt and pepper to taste. Stir in the spinach leaves and cook until wilted; add the pasta. Stir in the Pesto cheese until well blended. Spoon the pasta mixture into the prepared baking dish.

In a bowl, toss bread crumbs with the melted butter; sprinkle over the pasta mixture. Bake for 20 to 30 minutes, or until nicely browned and hot.