

# Green Spinach Pasta

## ( Dinner )

<b>Read It!</b>	(Read your recipe all the way through before you begin!)		
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<b>Place It!</b>	(Get everything out and ready to cook!)	
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### *Ingredients*

2  $\frac{1}{2}$  cups flour plus  
 $\frac{1}{2}$  cup reserved  
3 large eggs  
3 oz. fresh spinach

### *Equipment*

Measuring cups and spoons  
Paper towels  
Large mixing bowl  
Small mixing bowl  
Fork  
Large soup pot  
Blender  
Pasta bike  
Colander

	(Time to cook!)	<b>Create It!</b>	
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1. Wash spinach well and remove stems. Pat dry between paper towels.
2. In a large bowl, measure the 2  $\frac{1}{2}$  cups of flour and create a well.
3. Break three eggs into a small bowl, making sure that no bits of egg shell are included.
4. Pour the eggs and spinach into the blender. Puree.
5. Pour mixture into well of flour.
6. With a fork, carefully pull the flour from the walls into the center, gradually mixing the flour and egg.
7. When the mixture becomes less of a sticky mess, knead the mixture into a ball. Knead until well mixed and firm but not sticky. Divide the dough into 6 small balls, about the size of a large golf ball.
8. Start your pasta machine on the rollers farthest apart. Run the pieces through the rollers, about six times on the widest section, folding the pasta top to bottom or side to side to achieve a long sheet slightly narrower than the machine rollers. Continue to roll the sheets through the rollers with ever diminishing settings until you achieve the thickness you wish- usually the smallest or second smallest setting.
9. Pile loosely on wax paper until you are ready to throw it into the pot.
10. Cook pasta for about 4 minutes, when it floats to the top it is finished. Drain pasta. Makes 6 dinner servings.