



## Spinach Tagliatelle

Mariola's Italian Kitchen

### INGREDIENTS

- 2 cups all-purpose flour
- 3 large eggs
- 1 box of frozen chopped spinach



### DIRECTIONS:

Boil the spinach for 15 minutes. Strain and squeeze out excess water prior to adding to the eggs.

Create a well in the middle of the flour. Add in all the eggs and spinach, mix/knead well. Form into a ball, cover and let rest for a half hour. Once rested, roll dough out with a rolling pin until the desired thickness is reached. Lay flat on a towel to dry. When dry, fold dough and cut strips about  $\frac{1}{4}$  inch apart.

Cook in boiling water 4-6 minutes. Serve with your favorite sauce!