



Pasta with Spinach and Gorgonzola Sauce

Cooking Time: 10 mins

Preparation Time: 10 mins

Servings: 5

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This recipe includes a traditional Béchamel formulated to give consistent results with an excellent flavour. The sauce can be used for Lasagne or Pasta, or as a cook-in sauce for fish or chicken. For a richer sauce make up with milk instead of water.



Ingredients:

- 40g Recipere Béchamel Sauce Mix
- 260ml Water
- 100g Gorgonzola cheese
- 150g Penne pasta
- 100g Spinach
- 15g Pine kernels, lightly toasted few leaves basil

Method:

1. Cook the pasta in boiling salted water with a little olive oil and refresh.
2. Make the Béchamel Sauce with the water and add 80g of Gorgonzola cheese.
3. Wilt the spinach in a hot pan with a little olive oil and add to the sauce.
4. Stir the pasta in to the sauce, heat through and check the seasoning.
5. Pour into a pasta bowl and sprinkle with the remaining cheese, pine kernels and basil leaves.



evolving food