



# Donna's Pasta Spinach Dish

*Very fast, easy & ingredient flexible!*



## INGREDIENTS

Pasta of choice; bowtie, penne,  
or thin filled ravioli

Olive oil

Butter

Sundried tomatoes

Spinach leaves

Pine nuts or almonds

Parmesan

Nakano rice vinegar

## DIRECTIONS

1. Lightly cover hot pan with virgin olive oil and a little butter (to brown).
2. Toss in your pasta (pre-cooked or raw), stirring occasionally to soften and lightly brown.
3. Add sundried tomatoes (from jar or dried), stirring in loosely.
4. Add spinach leaves, stirring in loosely.
5. Add pine nuts and/or almonds (any nut).
6. Continue to stir over medium heat until brown & crispy.
7. Add grated parmesan cheese (cover with lid for 5 minutes).
8. Can be served hot or cold over romaine lettuce or brown rice.
9. Lightly drizzle Nakano rice vinegar dressing over to taste.