

Spinach Cheese Pasta

by Anand Lila devi dasi

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*"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"*

Ingredients

Uncooked conch shaped pasta.....2 C
Salt..... $\frac{3}{4}$ Tsp
Ground black pepper.....1 Tsp
Nutmeg powder $\frac{1}{4}$ Tsp
Spinach leaves, chopped,
cooked and squeezed.....1 $\frac{1}{2}$ C
Cottage cheese1 C

For the Tomato Sauce:

Olive oil.....1 Tsp
Yellow asafetida powder.....1 Tsp
Dried basil.....2 Tsp
Dried oregano.....2 Tsp
Tomato puree.....1 $\frac{1}{2}$ C
Salt.....1 Tsp
Sugar.....1 Tsp

Preparation :

- 1) Cook the pasta in enough water and salt according to the directions until tender but firm. Drain the pasta and keep aside.
- 2) To prepare the tomato sauce; heat oil in a saucepan over moderate heat, add asafetida, dried herbs and sauté for a while. Pour the tomato puree, add salt and sugar, reduce the heat to low and cook uncovered for 15 minutes or until thickened.
- 3) In a mixing bowl, combine the cooked pasta, black pepper, nutmeg, spinach and cottage cheese. Spoon the mixture to a greased 8x8-inch baking dish. Pour the tomato sauce prepared overtop and bake in a preheated oven for 300 F/150 C for 20-30 minutes. Serve hot.

Serves: Four-Five

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