

Cavatappi with Spinach, Beans and Asiago Cheese

8 cups coarsely chopped spinach leaves
4 cups hot cooked cavatappi (about 6 ounces uncooked spiral-shaped pasta)
2 tablespoons olive oil
¼ teaspoon salt
¼ teaspoon pepper
1 can (15 ounces) cannellini beans or other white beans, drained
½ cup (2 ounces) shredded Asiago cheese
Fresh ground black pepper (optional)
1 clove garlic, minced

Combine all ingredients in a large bowl; toss well. Sprinkle with fresh ground pepper, if desired. Makes four servings.



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