

- Plant Based
- Keto
- Paleo
- Whole 30
- Gluten-Free
- Dairy-Free
- Vegetarian
- Vegan

Quick & delicious

Lemon Ricotta Spinach imPASTA!

SERVES: 4 (side) 2 (entrée)

PREP TIME: 10 Min

COOK TIME: 10 Min

WEEKNIGHT
WONDERS

INGREDIENTS:

2 imPASTA! rings, shredded
 1 cup whole milk ricotta
 9 oz fresh baby spinach, washed
 1/3 cup Parmesan cheese, grated
 1 unwaxed lemon, zest and juice
 1 tbsp extra virgin olive oil
 2 garlic cloves, pressed
 Salt and black pepper, to taste

Protein suggestion: steamed shrimp or grilled chicken

DIRECTIONS:

1. In a medium bowl, combine ricotta, olive oil, parmesan cheese, garlic, lemon zest and juice. Season with 1/4 tsp of salt and a good pinch of black pepper.

2. Stir until well combined, taste to make sure you're happy with the seasoning.
3. Saute the spinach in a pan over medium heat until cooked. Add shredded imPASTA! to the pan and toss to warm.
4. Add the ricotta sauce to the squash and spinach mixture. Stir well to evenly coat the imPASTA! in the sauce.
5. Serve immediately and garnish with grated or shaved parmesan cheese, a drizzle of extra virgin olive oil, and a little lemon zest for an extra lemony kick! Crushed red pepper flakes are optional.

Nutrition Facts for 4 servings: Calories 240, Fat 15g, Fiber 5g, Total Carbohydrates 17g, Sugar 5g

- ★ Food service
- ★ Great for demos or tastings
- ★ Large batch

VEGGIES IN DISGUISE
imPASTA!
 Foods™