

Pasta with Ballyblue, Spinach, Lemon

This is a wonderful combination of classic ingredients that works together so well. Great for a quick and tasty lunch. Don't forget a good twist of freshly ground black pepper.

INGREDIENTS

225g/8oz pasta
1 dsp olive oil
2 cloves garlic (chopped)
2 spring onions (chopped)
125ml/¼ pt dry white wine
½ lemon (juice & rind)
125ml/¼ pt cream
155g/6oz Ballyblue
155g/6oz spinach
115g/4oz roasted
pine nuts

METHOD

Cook the pasta, al dente, in boiling salted water for 7–8 minutes (dried pasta) 2–3 minutes for fresh pasta.

In a fry pan cook lightly the garlic and spring onions in the olive oil for 2–3 minutes, then add the wine and lemon juice and reduce the liquid in the pan by continuing to simmer. Add the cream and reduce the temperature to low.

Cook the spinach by steaming for 1–2 minutes. Toast or roast the pine nuts. To the sauce add the drained pasta. Add the Ballyblue, spinach leaves and then toss lightly before serving in a bowl topped with a sprinkling of cheese, lemon rind, toasted pine nuts and a good grinding of black pepper.

Serve warm.

