

HARRY BLACKSWORTH'S PENNE PASTA WITH SPINACH

{MAKES 4-6 SERVINGS}

INGREDIENTS

- 4 tablespoons (54 ml) olive oil
- 1 medium onion, finely chopped
- 4 cloves garlic, finely chopped
- 4 large tomatoes, chopped or 1 ½ cans (48 oz. / 1.36 kg)
- 1 (15 oz. / 422 g) can garbanzo (cici) beans, drained and rinsed
- 1 lb. (454 g) fresh spinach with stems removed and steamed (may substitute frozen cooked spinach but fresh is tastier)
- 1 lb. (454 g) Penne pasta
- Romano cheese
- Salt & pepper to taste
- Red pepper flakes (optional)

DIRECTIONS

1. Cook penne according to package directions.
2. Meanwhile, in a large skillet, heat oil over medium heat; add onion and sauté until clear.
3. Add garlic; cook for 2 minutes until tender. Do not brown the garlic.
4. Add tomatoes, salt and pepper, cook until softened.
5. Add beans and cooked spinach; stir until blended.
6. Toss warm penne with spinach mixture. Sprinkle with cheese and red pepper flakes, if desired. Salt and pepper to taste.

Harry enjoys a side salad with his Penne and a glass of red wine – no radicchio! Greta makes this signature dish at Harry's Folly.