



Fusilli with Spinach & Asiago Cheese with Calivirgin Premium Extra Virgin Olive Oil

SERVINGS: 4

PREPPING TIME: 10 MIN

TOTAL TIME: 30 MIN

INGREDIENTS

- 1 pound Fusilli pasta
- ¼ cup Calivirgin Premium Extra Virgin Olive Oil
- 1 clove garlic, minced
- 9 ounce bag fresh spinach, roughly chopped
- 8 ounce cherry tomatoes, halved
- 1 cup asiago cheese, grated
- ½ cup Parmesan cheese, grated
- 1 teaspoon salt
- ¾ teaspoon freshly ground black pepper

DIRECTIONS

1. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente, stirring occasionally, about 8 to 10 minutes. Drain pasta reserving 1/2 cup of the cooking liquid.
2. Meanwhile, warm Calivirgin Premium Extra Virgin Olive Oil in a large skillet over medium-high heat. Add the garlic and cook until fragrant, about 2 minutes. Add the spinach and tomatoes and cook until the spinach wilts, about 2 minutes.
3. Add the cooked pasta and toss. Sprinkle the cheeses, salt, pepper, and the pasta cooking liquid and stir to combine. Enjoy!