

Lemon Ricotta Pasta with Spinach and Red Peppers

Servings: 2

From

<http://www.scatteredthoughtsofacraftymom.com/2014/01/lemon-ricotta-pasta-with-spinach-and.html?m=1>

Ingredients

8 oz spaghetti or fettuccine

1/3 cup skim ricotta cheese

1 tsp lemon zest

1 Tbsp fresh lemon juice

1/4 tsp salt

1/4 tsp pepper

1/8 tsp crushed red pepper

1 tsp olive oil

1 tsp minced garlic

2 cups fresh baby spinach

1/2 red bell pepper, seeds removed and diced

Preparation

1) Cook pasta according to package directions. Drain, reserving 1/2 cup pasta water.

2) While pasta is cooking, combine ricotta, lemon zest and juice, salt, pepper and crushed red pepper.

3) Heat oil in a large skillet over medium-high heat. Add bell pepper and garlic; saute for 3 minutes. Add pasta, spinach, ricotta mixture and 1/4 cup pasta water to skillet; cook about 1 minute or until spinach wilts. Stir in extra pasta water if needed.