

## Lemon Ricotta Lentil Pasta



Servings:

**4**

Prep Time:

**5 minutes**

Cook Time:

**15 minutes**

### Ingredients

- 1 box **Tolerant Lentil Pasta**
- 2 tsp **Garlic**, minced
- ¼ cup **Olive Oil**
- 1 cup **Whole Milk Ricotta**
- 1 cup **Grated Parmesan Cheese**
- ¼ cup **Lemon Juice**
- ½ **Lemon**, zested
- 8 ounces **Baby Spinach**
- ½ tsp **Salt**
- ½ tsp **Black Pepper**
- ¼ cup **Fresh Parsley**, as a garnish

### Method of Preparation

#### Step 1

Bring a pot of water to a boil and cook pasta according to instructions. Drain and reserve 1 cup of water.

#### Step 2

Return the pot to medium heat and add olive oil. Add garlic and cook until fragrant.

#### Step 3

Whisk in ricotta, ¾ cup of parmesan cheese, lemon juice and zest, salt, and pepper. Mix until well combined.

#### Step 4

Add ½ cup of cooking water to the pot and mix until smooth. (Add additional water if needed)

#### Step 5

Return the pasta to the pot and add the spinach. Mix well and continue to cook until the spinach begins to wilt.

Garnish with parsley and the remaining parmesan cheese.

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