

Fusilli with Spinach and Asiago Cheese

Prep Time: 10 min

Cook Time: 20 min

Level: Easy

Serves: 4 servings

Ingredients:

1 pound fusilli pasta
1/4 cup olive oil
1 garlic clove, minced
1 (9-ounce) bag fresh spinach, roughly chopped 8 ounces (1/2 pint) cherry tomatoes, halved
1 cup (about 3 1/2-ounces) grated Asiago, 1/2 cup grated Parmesan
1 teaspoon salt
3/4 teaspoon freshly ground black pepper

Directions:

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta reserving 1/2 cup of the cooking liquid.

Meanwhile, warm olive oil in a large, heavy 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 more minutes. Add the cooked pasta and toss. Add the cheeses, salt, pepper, and the pasta cooking liquid and stir to combine.

Transfer the pasta to a serving plate and serve.

Recipe courtesy Giada De Laurentiis

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