

Gorgonzola Pasta

1 T olive oil
¼ - 1/3 lb walnuts, crushed
2-3 cloves garlic, minced
6 oz. gorgonzola, crumbled
¾-1 lb spinach, shredded or broccoli, chopped
Pepper
Pasta of your choice



Heat oil in skillet over medium heat; add garlic and sauté until golden. Add spinach; toss and cook until wilted. Stir in walnuts and cheese; toss until well combined. Season with pepper to taste. Serve over pasta.

Comments: I haven't made this exact recipe (the garden spinach has remained untouched), but this basic recipe without the spinach or walnuts has been a longtime favorite of ours, and another person on staff makes a version of this with broccoli. The walnuts (crushed) would add variety to the texture, and would complement a whole wheat pasta well. I'm not sure what the spinach would add besides nutrients. I can't imagine the flavor would be strong against the cheese, but it may hold its own. You'll have to try. And, remember, if you're ever without spinach, that this recipe can go without it. Just slowly heat the cheese with a little milk and flour, and you have a simple sauce.