

## **Spinach Pasta**



**PREP TIME 15 Min**  
**COOK TIME 25 Min**  
**READY IN 40 Min**  
**SERVINGS - 8**

### **INGREDIENTS**

- \* 1 pound seashell pasta
- \* 1 (10 ounce) package frozen chopped spinach
- \* 2 tablespoons olive oil
- \* 7 cloves garlic, minced
- \* 1 teaspoon dried red pepper flakes (optional)
- \* salt to taste

### **DIRECTIONS**

- 1.** Bring a large pot of lightly salted water to a boil. Add pasta and spinach and cook for 8 to 10 minutes or until pasta is al dente; drain and reserve.
  
- 2.** Heat oil in a large skillet over medium heat. Add garlic and red pepper flakes; saute for 5 minutes or until the garlic turns light gold. Add cooked pasta and spinach to the skillet and mix well. Season with salt and toss; serve.

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