

# recipe. Homemade Spinach Pasta

**SMOOTH**  
RECIPES

## Information

**Recipe from:** All Recipes co uk  
**Language:** English  
**Persons:** 2  
**Preparation time:** 3 mins  
**Nutrition:** 325.8kcal  
**Tags:** italian

## Recipe

Combine spinach and water in a saucepan. Cover, and cook till spinach is very tender. Cool slightly.

Place spinach and liquid in a blender along with the egg and salt. Blend till smooth. Transfer to a bowl. Add enough flour to make a stiff dough.

Turn dough out onto a lightly floured surface. Knead for 1 minute. Roll very thin on a floured surface. Let rest 20 minutes. Roll up loosely. Slice .5cm (1/4 in) wide. Unroll. Cut into desired lengths. Spread out on a rack to dry for 2 hours.

## Ingredients

- 100g (4 oz) torn spinach leaves
- 2 tablespoons water
- 1 egg
- 1/2 teaspoon salt
- 175g (6 oz) plain flour