

# House on Kahl Road Cookbook Recipe

## Spinach with Feta over Pasta

*"Serve warm or cold."  
- Julia Egebrecht*

- 3 Cups Penne or Fusilli pasta
- 3 10 ounce packages chopped spinach leaves
- 2-3 Garlic cloves, crushed
- 6 Green onions, finely chopped
- 1 Tablespoon lemon juice
- 1/4 Teaspoon dried thyme
- 1/4 Teaspoon grated nutmeg
- 2 Cups feta cheese
- Salt
- Ground pepper
- Oregano leaves (sprinkle on top)

1. Defrost chopped spinach and wring out moisture.
2. In saucepan add garlic, green onion, lemon juice, thyme, nutmeg, salt and pepper.
3. Warm through over medium-low heat.
4. Stir in chopped spinach and bring to slight simmer over medium heat.
5. Simmer about five minutes, or until mixture is heated well through.
6. Crumble feta cheese and stir into mixture.
7. Sprinkle lightly with oregano and cover for 5-10 minutes to allow herbs to fuse with spinach and feta.
8. Prepare pasta to al dente.
9. Serve Spinach and feta over pasta.

