

# House on Kahl Road Cookbook Recipe

## Spinach and Feta Acini

1 1/4	acini di pepe or orzo pasta	1/4	teaspoon dried hot red pepper flakes
2	tablespoons olive oil	3	scallions, chopped
2	tablespoons unsalted butter	1 1/2	cup chopped frozen spinach, thawed and squeezed dry
3	garlic cloves, minced	1/2	cup crumbled feta

1. Cook pasta in a 4- to 6-quart pot of boiling salted water until al dente, then drain well. Cover and set aside.
2. Heat oil and butter in heavy skillet over medium high heat until hot but not smoking, then saute garlic, red pepper flakes, and scallions, stirring occasionally, until garlic is golden. Don't overcook.
3. Add spinach and heat through.
4. Toss pasta with spinach sauce and feta.
5. Season to taste using salt and pepper.

