



# Super fast Spinach Sedanini

NIBBLEDISH CONTRIBUTOR

## Ingredients

- for 4
- 500 gr sedanini pasta
- 500 gr fresh spinach
- 100 gr fresh cream
- olive oil extravergine
- parmiggiano reggiano
- salt and pepper

## Instructions

- I love spinach especially with parmiggiano and other cheese. So one day I tried this very simple pasta.
- While waiting for the pasta to cook. Wash the spinach and cut them really small (you can also use frozen ones and you can cut them while they are still frozen if you have a sharp knife). Put them in a pan add the cream and a little bit of oil. Cook for 15-20 minutes until spinach are soft and the sauce is creamy. Add the al dente pasta correct with salt and pepper and serve with a lot of parmiggiano reggiano cheese.