



**CAMP
SOUTHERN
GROUND**

LEMON RICOTTA PASTA WITH SPINACH AND ARTICHOKE

INGREDIENTS

- 1/4 c olive oil
- 4 cloves garlic - thinly sliced
- 14 oz can artichoke hearts in water or frozen artichoke hearts - drained and quartered
- 6 oz baby spinach - about two heaping cups
- 1 lb pasta - any shape you like
- 16 oz whole milk ricotta cheese
- 2 lemons
- 1/2 c grated parmesan cheese - plus more for serving
- crushed red pepper flakes, optional

DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the pasta according to the instructions on the package. Reserve one cup of pasta water before draining.
2. Return the pot to the heat then add in the olive oil and sliced garlic. Cook the garlic, stirring frequently until it's golden brown and aromatic.
3. Turn the heat to low and add in the spinach, artichokes, ricotta, grated parmesan, cooked pasta, and zest and juice from two lemons. Gently fold the ingredients together, use the pasta water to thin the sauce out as needed. The spinach will wilt and cook as you stir.
4. Turn off the heat, taste, and season with salt or extra lemon juice as needed. Divide between bowls and serve with crushed red pepper flakes on the side.

