



Chris, Lindsey, Traci and Adam

Spinach & Feta Pasta

Lindsey Pilarczyk

1 (8 oz.) pkg. penne pasta
2 Tbsp. olive oil
½ cup chopped onion
1 clove garlic, minced
3 cups chopped tomatoes

1 cup sliced fresh mushrooms
2 cups spinach leaves
Salt and pepper to taste
1 pinch red pepper flakes
8 oz. feta cheese, crumbled

Bring a large pot of water to a boil. Cook pasta in boiling water and drain. Meanwhile, heat olive oil in large skillet over medium-high heat; add onion and garlic, and cook until golden brown. Mix in tomatoes, mushrooms, and spinach. Season with salt, pepper, and red pepper flakes. Cook 2 minutes more, until tomatoes are heated through and spinach is wilted. Reduce heat to medium, stir in pasta and feta cheese, and cook until heated through.