

GREENS AND COTTAGE CHEESE PASTA



*I'm sure most of you have made some version of green pasta sauce before (I've got a longer one in my cookbook *Make More With Less* if you need it), but this recipe is quick and delicious and incorporates cottage cheese.*

Serves 2

Ingredients

- 200g greens (cavolo nero, kale, chard, spinach, or a mix)
- 3 heaped tbsp cottage cheese, plus more for serving
- A large handful of basil or parsley (or both)
- Parmesan cheese
- Salt and pepper
- Extra virgin olive oil
- 200g pasta of your choice (75-100g per person)

Method

- 1.** Bring a big pot of well-salted water to the boil. Add the greens to the water and boil for 2 minutes. Lift them out but keep the water.
- 2.** Rinse the greens under cold water, then squeeze out as much liquid as you can.
- 3.** Add the greens to a blender with the cottage cheese, basil or parsley, a generous grating of Parmesan, salt and pepper and a few good glugs of extra virgin olive oil.
- 4.** Blitz until smooth and then add the lemon juice. Taste and add more if you need.
- 5.** Cook your pasta in the same pot of water. Drain, keeping back a mug of the cooking water.
- 6.** Toss the pasta with the green sauce, loosening with a splash of pasta water until everything's glossy and coated.
- 7.** Finish with an extra dollop of cottage cheese and more Parmesan if you're feeling generous.