

The Gypsy Chef

Farfalle a la Katy

1 package cherry tomatoes, split and roasted
1 package baby spinach
2 cloves garlic, minced
1/4 cup olive oil
Parmesan cheese, for grating
Sea salt
Freshly ground pepper
1 box Farfalle pasta

Cook the pasta until it is al dente. If you use the [De Cecco](#) brand, cook about 12 minutes. (Check out their web site. They have a lot of terrific recipes and ideas.) Drain the pasta reserving a tablespoon of the cooking water.

Toss in a pasta bowl with a gulg of olive oil.

Put the minced garlic, oregano and the olive oil in a large saucepan. I prefer my La Creuset 4 quart saucepan, it's old but reliable.

Turn the heat on under it and when you smell the garlic aroma add the tomatoes.

Give it a few turns with a wooden spoon and then add the spinach. Season with Sat and pepper.

Stir in the reserved pasta water.

Cover the pot and allow to steam for a minute.

Pour half the sauce onto the pasta, grate a little Parmesan cheese over it and toss.

Pour the rest of the sauce over the top add lots more grated cheese and serve.