



Chef Boy R DEE

*"All my friends know that I love to cook;
I hope you enjoy my family's favorites."*

Fresh Tomato and Spinach Pasta

- 2-2/3 cups penne pasta
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 can 14 oz crushed tomatoes
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon crushed red pepper
- 4 cups fresh spinach
- ¼ cup slivered almonds
- ¼ grated Parmesan cheese

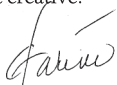
Cook pasta according to package directions.
Drain; keep warm.

Meanwhile, in a large skillet cook onion and garlic in hot olive oil over medium heat until onion is tender. Add tomatoes, salt, black pepper, and, if desired, red pepper. Cook and stir over medium-high heat about 2 minutes or until the tomatoes are warm. Stir in spinach; heat just until greens are wilted. To serve, top pasta with tomato mixture; sprinkle with toasted nuts and cheese.



Die-cutting. Use die-cuts to create unusual shapes, windows, and crazy fold-outs. Instead of sending the same old, same old mailer, create jagged edges, peep doors, accordion-style pulls. Give them something that really stands out.

Adding effects like this can make your piece really stand out and be remembered. They make recipients say "Wow!" They make them want to pick up the piece and interact with it. It doesn't cost that much more to have an impact. Let me help you get creative!



281-924-2699



Providing leading customer service and quality for over 20 years. If you would like to be included in my recipe mailings, please email me at dee@farino.org.

Recipes originate in different publications but brought to you with the added farino flavor. Ciao bellas!

Dee Farino 2011

 **Third Coast**
impressions



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