

Bow Tie Pasta with Tomatoes and Spinach

By: Joe Immordino



Ingredients

1 tablespoon plus 1/4 teaspoon salt
8 ounces uncooked bow tie pasta
2 tablespoons extra-virgin olive oil, divided
1 cup vertically sliced yellow onion
1 teaspoon dried oregano
5 garlic cloves, sliced
2 cups grape tomatoes, halved
1 tablespoon white wine vinegar
3 cups baby spinach
3 tablespoons shaved fresh Parmigiano-Reggiano cheese
1/4 teaspoon freshly ground black pepper
3/4 cup (3 ounces) crumbled feta cheese

Step 1

Bring a large pot of water to a boil with 1 tablespoon salt. Add pasta, and cook according to package directions; drain. Reserve a cup of pasta water for pasta mix as needed.

Step 2

Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add onion and oregano; sauté 12 minutes or until lightly browned. Add garlic; sauté 2 minutes. Add tomatoes and vinegar; sauté 3 minutes or until tomatoes

begin to soften. Add pasta and spinach; cook 1 minute. Remove from heat, and stir in Parmigiano-Reggiano, remaining 1 tablespoon oil, remaining 1/4 teaspoon salt, and pepper. Sprinkle with feta.