

## **One Pot Creamy Pasta and Greens**

By Ali Slagle from NYT Cooking

### **Ingredients:**

2 tbsp unsalted butter  
3-5 garlic cloves, minced  
1 shallot, finely chopped  
kosher salt and black pepper  
5 cups whole milk, plus more as needed  
10 oz frozen chopped spinach  
2 wide lemon peel strips, plus zest from rest of lemon (optional)  
10 oz ditalini, orzo or pearl couscous  
1/2 cup freshly grated parmesan

### **Directions:**

1. In a large pot or Dutch oven, melt the butter over medium heat. Add the garlic and shallot and cook until softened, 2-4 minutes.
2. Add the 5 cups of milk, spinach, lemon peel and 2 tsp salt. Cook until spinach is softened and milk is just simmering.
3. Add the pasta and cook, stirring often and vigorously, until it is al dente, 20-25 minutes. Adjust heat as needed and add more milk if the pasta starts to look at all dry. The mixture will continue to thicken as it sits, so it is okay if it looks a little soupy.
4. Once the pasta is cooked, turn off the heat and stir in the Parmesan, and season to taste with salt and pepper. Serve with more Parmesan on top and the remaining zest of the lemon if desired.