



Easy Fresh Pasta

Yield: 4 portions

2 cups AP flour

3 eggs

2T vegetable oil

Pinch of salt

- 1) Create a mound with the flour and hollow out the center
- 2) Mix the oil, egg, and salt together and place in the center of the flour mound, carefully combine the egg mixture and the flour until combined
- 3) Knead the dough for about 5-10 minutes until smooth and let rest for up to 30 minutes
- 4) Roll into a thin sheet and cut into desired thickness

Naked Pasta

Yield: 4 portions

1T olive oil

1 cup halved Ho Farm Tomato

1 cup chopped Kale

3pcs anchovy filet chopped

1T sliced garlic

1 recipe cooked pasta

as needed pasta cooking water
TT ground black pepper

- 1) Heat a saute pan on high and add in the tomato, kale, and garlic and saute for 1 min
- 2) Add in the anchovy and cooked pasta and continue to saute for another minute
- 3) You may add in a little of the pasta cooking liquid to create more "sauce" in the pan
- 4) Serve hot

****NOTE for those not on a low sodium diet, you may season the pasta with additional salt or add in capers