Easy Fresh Pasta
Yield: 4 portions

2 cups AP flour
3 eggs
2 T 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

1 T olive oil
1 cup halved Ho Farm Tomato
1 cup chopped Kale
3 pcs anchovy filet chopped
1 T 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