

# Green Pasta

Servings: 4

RECIPE BOX

## INGREDIENTS

10 LEAVES FRESH COLLARD GREENS  
1/3 PKG WHOLE WHEAT THIN SPAGHETTI  
3 TBSP PINE NUTS (OPTIONAL TO TOAST)  
2 TBSP EXTRA VIRGIN OLIVE OIL  
2 SMALL CLOVES GARLIC, PRESSED  
1 PINCH RED PEPPER FLAKES  
1 OZ. PARMESAN CHEESE (OR CHOICE)  
1/2 LEMON, CUT INTO WEDGES



## DIRECTIONS

**STEP 1:** Bring a pot of salted water to a boil and cook pasta according to box directions. Drain quickly. Return pasta to pot.

**STEP 2:** Cut out the center rib/stalk of each collard green. Stack a few greens at a time and roll them up into a cigar-like shape. Slice across the roll as thinly as possible.

**STEP 3:** Heat a skillet over medium heat and pour a tablespoon of olive oil. Sprinkle in red pepper flakes and garlic. Toss in all of your greens, stirring often, saute about 3 minutes.

**STEP 4:** Pour greens into pasta pot and toss with another tbsp. olive oil.

**STEP 5:** Place greens and pasta mix on plate, top with pine nuts and cheese.



Substitute with veggie noodles or gluten free noodles.



This recipe is vegetarian as written.

Nutrition per Serving: Calories 584, Total Fat 29g, Carbs 68g, Protein 22g, Fiber 14g. Sugars 2.8g.

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