

Pesto Mac Cheese & Spinach



Ingredients:

2 cups uncooked macaroni
2 Tbsp butter
2 Tbsp flour
2 cups heavy cream
2/3 cup Pecorino Romano cheese
1/4 cup basil pesto
1/2 tsp salt
pinch of ground pepper
1/2 lb. frozen spinach

Directions:

- Thaw the spinach at room temperature or in the microwave. Absorb water from spinach with paper towels.
- While pasta is boiling, make the sauce. Melt butter and flour in a small sauce pan. Heat and stir the butter and flour over medium heat until it forms a creamy paste and begins to bubble. Continue stirring for 1 minute.
- Whisk the cream into the butter and flour. Allow to come to a simmer, while stirring. Remove from heat.
- Stir in Pecorino Romano and pesto into cream mixture until smooth. Season with salt and pepper.
- Return the cooked and drained pasta to the large pot and add the thawed spinach. Pour the sauce over the top, then stir until everything is combined and coated in sauce.

This recipe freezes well!