**PENNE WITH SPINACH OLIVES AND SUNDRIED TOMATOES**

**Yield:** 4 to 6 servings

**Prep:** 5 mins

**Cook:** 7 mins

This simple dish incorporates handfuls of fresh spinach, convenient when you have a big bag of greens to use. It can be made with linguine or spaghetti.

**Ingredients**

1. **1**-- garlic clove, finely chopped
2. **1/2**teaspoon pepper flakes, or to taste
3. **1/4**cup extra-virgin olive oil
4. **1**pound dried penne pasta
5. **12**ounces spinach leaves, washed, trimmed and roughly chopped
6. **1/2**cup Kalamata olives, pitted and roughly chopped
7. **1/2**cup sun-dried tomatoes, roughly chopped
8. **1/2**teaspoon salt
9. **1/4**cup grated Parmigiano Reggiano cheese

**Instructions**

1. In a large serving bowl, whisk together garlic, red pepper flakes and olive oil.
2. Cook pasta according to package directions. Drain.
3. Add warm pasta and spinach to oil mixture. Toss until spinach wilts slightly
4. Add olives and sun-dried tomatoes and salt. Toss well. Top with cheese.

*Recipe by Christina Eng.*

**Nutritional Info** *\*per serving*

* Calories 430
* Glycemic Load 0
* Fat 13g
* Cholesterol 5mg
* Sodium 530mg
* Carbohydrate 64g
* Fiber 5g
* Protein 13g