Malfatti  Serves 6

Packed with fresh spinach and ricotta cheese, these Malfatti are an easy homemade pasta that will quickly become a family favorite!

Ingredients

For the Malfatti
- ½ cup all-purpose flour
- ½ cup semolina flour
- 1 15-oz. container whole milk ricotta drained
- 16 oz. fresh spinach
- 1 large egg room temperature
- ¾ cup grated Parmesan cheese plus more for serving
- ½ tsp kosher salt

For the Sauce
- 2 Tbsp olive oil
- 1 medium diced white onion
- 2 tsp minced garlic
- 1 28-oz. can crushed tomatoes
- 2 Tbsp minced fresh parsley
- ½ tsp sugar
- ¾ tsp kosher salt
- ½ tsp black pepper

Instructions

Using a large pot, fill with water and bring to a boil. Add spinach and cook for 2 minutes. Drain and immediately rinse spinach in cold water.

Drain off cold water and use several paper towels to press as much water as possible out of the spinach. Using either a knife or a food processor, finely chop spinach. Place chopped spinach in a large bowl.

Add all-purpose flour, semolina flour, ricotta, egg, Parmesan and salt; mix until well combined. (Note: If mixture is still wet, add a couple more tablespoons of semolina flour.)
Roll mixture into individual 1½” balls; transfer malfatti to a sheet pan. Repeat process until all of the mixture has been used.

Bring a large pot of salted water to a boil. Add malfatti and cook until they float to the surface (~2-4 minutes). Set cooked malfatti aside to drain.
While the malfatti drain, make the sauce by adding olive oil to a medium saucepan over medium-high heat. Once hot, add onions and cook for 5 minutes, stirring occasionally.

Add the garlic, crushed tomatoes, parsley, sugar, salt and pepper. Reduce heat to medium-low and continue cooking for 20 more minutes, stirring occasionally.
To serve, add sauce to plates and top with malfatti.

Garnish with additional grated Parmesan cheese before serving.