

SPINACH CHEESE RONDOS WITH SPAGHETTI WITH SUN-DRIED TOMATO SAUCE

INGREDIENTS

1 package Garden Gourmet Spinach Cheese Rondo

150 g spaghetti

100 g drained sun-dried tomatoes with olive oil and herbs

a few sprigs of fresh basil

2 tbsp toasted pine nuts or sunflower seeds

 2 SERVINGS

 20 MIN

 EASY

The Spinach Cheese Rondos with spaghetti and sun-dried tomato sauce is a delightful fusion of flavors, combining the heartiness of spaghetti, the freshness of spinach, and the richness of sun-dried tomato cream sauce for a truly satisfying meal. The creamy sauce, packed with the bold flavors of sun-dried tomatoes, garlic, perfectly complements the fresh spinach and tender spaghetti, making it a comforting and nutritious meal that's both quick and easy to prepare.

PREPARATION

1. Cook the pasta

Cook the spaghetti according to directions on the package 'al dente'

2. Prepare the sauce

Grind the sun-dried tomatoes in a food processor or with a hand blender, adding a little extra olive oil if necessary, until you have a nice smooth salsa-like mixture.

3. Fry the Spinach Cheese Rondo

Fry the spinach cheese rondos according to directions on the package until crispy brown.

4. Mix the pasta and enjoy!

Mix the sauce directly into the drained spaghetti and add salt and pepper if necessary. Serve the pasta with the spinach cheese rondos and garnish with coarsely chopped basil and pine nuts.

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