



## Homemade Spring Green Pasta

Serves 6

3 cups fresh tender herbs or greens (basil, parsley, chives, spinach, arugula or a mix)  
1 tsp salt  
2 1/2 cups all purpose or 00 flour  
2 eggs (room temperature)

Wash the herbs and thoroughly dry them between a clean towel. Chop finely, move to a bowl and then add the salt to the mixture. Mash the herbs with a wooden spoon or a muddler until they turn into a paste. Add the eggs and whisk until fully blended.

Pour your flour in a pile onto a clean, flat surface. Make a well in the middle of the flour pile and pour in the egg and herb mixture. Take a fork and carefully whisk the eggs, incorporating a bit of flour little by little until a rough dough forms. If the dough seems dry, add a tablespoon of cold water at a time until it comes together. Knead the dough for approximately 10 minutes. You are looking for the dough to transition into a smooth and springy ball. Wrap in plastic and allow to rest at room temperature for an hour.

Put a large pot of salted water to boil. Cut the dough into 4 pieces so it is easier to roll. Shape the ball into a rough rectangle and roll out with a rolling pin. Roll to desired thickness (usually a bit thinner than you think) and cover with plastic while you roll out the rest.

Slice into desired shape and boil for about 3-4 minutes depending on thickness. A simple sauce of butter and Parmesan cheese really allows the herby pasta flavors to shine through. Enjoy!

For different pasta shapes and ideas- a search on YouTube yields a lot of great information!