Gluten Free Spinach Pasta

3 oz. frozen, cooked spinach, defrosted and chilled (fresh)

1/2 cup potato starch

1/2 cup cornstarch + 1/2 - 3/4 cup more for kneading + more for dusting (or more potato starch)

4 1/2 teaspoons xanthan gum (or guar gum)

1/3 teaspoon fine sea salt

3 large eggs

1 Tablespoon extra-virgin olive oil

Defrost the spinach and squeeze all of the water out of it. In the bowl of your food processor, whisk the starches, xanthan gum, and salt together. Add strands of spinach to the top of the flour and pulse a few times. Add the eggs and oil and mix continuously for about 4 minutes. It will be light green at first and then it get darker as it mixes. Transfer the dough to a heavily dusted rolling surface and need for about 10 minutes or until no longer sticky and the seams no longer show. Add more starch, as needed during kneading. Shape the dough into the shape of a log and cut it into 4 pieces (they don't have to be equal). Wrap the three other pieces in plastic wrap or place in a Ziploc bag. Using your hands, shape one piece of dough into a rectangle, about 3 x 5-inches. Transfer it to a moderately starch dusted rolling surface and roll it out as thin as possible, about 10 x 10-inches. Flip the dough over several times and slightly dust with starch, as needed. If you are using a pastry rolling machine, dust the dough before each run through. Repeat this process with the remaining three pieces of dough. Fold the dough twice, but do not flatten it. Cut it in half, stack them, and slice about 1/4-inch thick. Unfold each strip and place in stacks. Cook the pasta in boiling water for about 10 minutes or to your desired tenderness. You may also store the pasta in piles in freezer bags. Drain the pasta and rinse it with cold water. This stops the pasta from cooking further and from sticking together. Serve the pasta with a piping hot sauce.