

BASE ESSENTIALS

Pasta Florentine			
Ingredients:	Quantity	Unit	Notes
Base Essentials Chicken Base	4	Tbsn	
Penne Pasta	1	lb	Uncooked
Water	3	qts	
Butter	4	Tbsn	
Onion	1	ea	finely chopped
Garlic	4	cloves	finely chopped
Baby Spinach	1/3	cup	washed, drain and cut into 1/4" strips
All Purpose Flour	4	Tbsn	
Milk	12	oz	
Mozzarella Cheese	1	cup	Shredded
Ricotta Cheese	1	cup	
Parmesan Cheese	1	cup	
Crushed Red Chilies	1	tsp	
Salt & Pepper			To Taste

1. Add the Base Essentials Chicken Base to the water, bring to a boil, add pasta, cook, drain and set aside
2. Preheat oven to 350 degrees. Heat the butter in a pan, add the onion and garlic, cook for about 4 minutes
3. Add flour, stir well and cook for 5 minutes, then gradually add in milk until combined and thickened
4. Add spinach, stir, then add in ricotta and mozzarella cheeses, stir and cook for about 2 minutes
5. Season with Salt & Pepper to taste
6. Transfer to serving dish and cover with parmesan cheese
7. Bake in 350 degree oven for 15-20 minutes or until lightly browned on top

