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Recipe number one hundred and ten

Rigatoni con spinaci e Gorgonzola

Pasta with leaf spinach and gorgonzola

Leftovers in the fridge can turn into something new and delicious!

Ingredients for 4 people

Some leftover leaf spinach, already steamed and seasoned

100 g of the best gorgonzola

Rigatoni as per the recipe

Or:

If you have no leftover spinach or chard, you can blanch 150 g per person very briefly in boiling water. Let it cool, cut it into strips 1 cm wide and steam it briefly in olive oil with a little garlic. Salt and pepper it.

Add part of the gorgonzola together with the vegetables to the drained, well-oiled rigatoni.

The rest goes straight on top on the plates as decoration.

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VERONICA'S TIP

If you want it even richer, you cannot go wrong with fried cubes of bacon or ham.

A pork sausage squeezed out of its skin, broken up and fried, works well too.

But it tastes delicious without meat as well!