

## **WHOLE-WHEAT PASTA WITH LEMONY TOMATOES AND SPINACH** *(from the Bewitching Kitchen)*

Whole-wheat spaghetti *(enough for two people)*

1 cup red grape tomatoes

1 cup yellow grape tomatoes

1 Tablespoon olive oil

salt and pepper

zest and juice of 1 lemon

big bunch of baby spinach, coarsely chopped

Cut each tomato in half, place in a large bowl and add the olive oil, shaking the bowl to uniformly coat the tomatoes. Spread them in a large baking sheet, season with salt and pepper, and roast at 420F for 25-30 minutes, until their skin starts to develop a brown color, and they release liquid. Reserve.

Boil salted water to cook the pasta. When the pasta is almost ready, transfer the roasted tomatoes to a saute' pan on medium-high heat, making sure to include all the liquid released during roasting. Add the spinach, squeeze the juice of the lemon all over, and cover the pan until the spinach starts to wilt.

Reserve some of the pasta cooking liquid, drain the pasta, and add it to the spinach and tomato mixture. Cook everything together for a couple of minutes, if needed add some of the pasta cooking water. Adjust the seasoning with salt and pepper, and right before serving add a very generous amount of lemon zest all over it.