

# Green Angel Hair with Garlic Butter



## Ingredients

- 1/4 cup (4 ounces or 115 grams) salted or unsalted butter, sliced into a few pieces
- 4 tablespoons olive oil
- 1 large head garlic, halved crosswise
- Kosher salt
- 5 ounces (140 grams) baby spinach
- 1 pound (455 grams) thin spaghetti such as angel hair or capellini
- Freshly ground black pepper
- Pecorino romano, to finish

## Instructions

1. Heat oven to 375.
2. Arrange the butter slices and olive oil across the bottom of a small (2-cup) baking dish. Sprinkle with 1/2 teaspoon salt. Place the garlic halves, cut side down, over the butter, oil and salt. Cover the dish tightly with foil, and bake for 35 to 45 minutes, until the garlic is absolutely soft when poked with a knife and golden brown along the cut side. Carefully remove the foil. Empty the garlic cloves into the melted butter. I do this by lifting the peels out of the butter with tongs, allowing most cloves to fall out, and using the tip of a knife to free the cloves that don't. Scrape any browned bits from the sides of the baking vessel into the butter.
3. Meanwhile, cook your pasta in well-salted water until 1 to 2 minutes shy of done. Before you drain it, ladle 1 cup pasta water into a cup, and set it aside. Hang on to the pot you cooked the pasta in.
4. Place the spinach in a blender or food-processor bowl, and pour the garlic butter over it, scraping out any butter left behind. Add another 3/4 teaspoon salt and several grinds of black pepper, and/or a couple pinches of red-pepper flakes and blend the mixture until totally smooth. If it's not blending, add 1 to 2 tablespoons of reserved pasta water to help it along. Taste for seasoning, and add more if needed.
5. Pour the spinach sauce into the empty spaghetti pot and add the drained pasta and a splash of pasta water. Cook over medium-high heat, tossing constantly, for 2 minutes, until the sauce thickens and coats the spaghetti. Add more water if too thick. Tip the pasta into a serving bowl and finish with more salt and pepper and freshly grated cheese.