

Angel Hair Patties

By Kim Capozzoli

Prep time: 10 minutes

Cook time: 10 minutes

Serving size: 5

Calories per serving: 511



Ingredients:

8 ounces uncooked angel hair pasta
1 teaspoon olive oil
2 cups carrots cut into julienne strips
1 tablespoon chopped fresh basil leaves
1/4 teaspoon salt
1 (10-ounce) package frozen chopped spinach, thawed and squeezed to drain
2 eggs, slightly beaten
1/2 cup ricotta cheese
1/4 cup grated Parmesan cheese
1/4 teaspoon pepper
1 teaspoon olive oil
2 1/2 cups spaghetti sauce, heated

Directions:

Cook and drain pasta.

While pasta is cooking, heat 1 teaspoon oil in skillet over medium heat. Cook carrots, basil, salt and spinach in oil about 2 minutes, stirring occasionally. Remove vegetable mixture from skillet.

Mix pasta, eggs, ricotta cheese, Parmesan cheese and pepper. Shape pasta mixture into 4 patties, each 1 inch thick. Heat 1 teaspoon oil in skillet over medium-high heat. Cook patties in oil 6 to 8 minutes, turning after 4 minutes, until golden brown.

Top patties with spaghetti sauce and veggies.

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