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Simple Fettuccine Florentine

By Pamela Madison Berger

King Features

Easy and economical, this spinach, noodle and cheese dish is tasty and nourishing.

Fettuccine Florentine

- 1 12-ounce package fettuccine noodles
- 1 10-ounce package frozen chopped spinach
- Boiling water
- 3 tablespoons olive or salad oil
- 1 small onion, thinly sliced
- 1 15- or 16-ounce container ricotta cheese (2 cups)
- 1½ cups milk
- 1½ teaspoons salt
- 2 tablespoons slivered ham

Grated Parmesan cheese

Freshly ground black pepper

In 6-quart saucepot, prepare fettuccine as label directs; drain. Return fettuccine to saucepot. Keep warm. Place frozen chopped spinach in medium bowl; cover with boiling water and let stand 5 minutes. Drain spinach and squeeze dry. In 10-inch skillet over medium heat, in hot oil, cook onion until tender, stirring occasionally. Add spinach and cook, stirring frequently, until heated. To fettuccine, add spinach mixture, ricotta cheese, milk and salt; over low heat, toss gently. Spoon onto warm platter; top with ham. Pass grated Parmesan cheese and pepper. Serves 8.