


<b>Equipment</b>	<b>Ingredients</b>
<p>Food processor Small bowl Rolling pins Baking tray</p> 	<p>100g baby spinach or 5 silverbeet leaves 1 cup plain flour, plus extra for dusting 1 teaspoon salt</p> <p><b>Tomato sauce</b> 1 small onion diced 1 garlic clove minced <math>\frac{1}{2}</math> jar passata or 1 tin diced tomato</p>

## METHOD

- In a food processor, blitz the spinach/silverbeet, salt and flour until a ball of dough forms, you want a playdough consistency, so add a little more flour or small amount of water, if needed.
- Tear off 2cm balls of dough and roll them out into long thin fine green beans.
- Sprinkle extra flour onto a clean bench, using a rolling pin, start from the long end, roll pasta into long strips and place onto a baking tray lined with paper.
- Repeat with the rest of the dough
- Put a large pan of salted water on to boil.
- Add pasta, cook for about 5 minutes then scoop them straight into sauce and serve.

## To make a simple tomato sauce

- Saute' one small diced onion and one clove of garlic until softens
- Add 1/2 jar of passata or one tin of diced tomato, simmer for 5 minutes
- Add fresh basil or parsley, season with salt and pepper