



Unique Spinach Noodles

Jacob · 30/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

2 hrs 45 mins

Description

These green spinach noodles have a very interesting texture and flavor — but they taste better than storebought noodles because they're fresh. Use in soups or serve alone; they are great either way. This is an easy recipe and you'll get lots of compliments because you made them yourself.

Ingredients

— - 1 ¼ cups torn spinach leaves - 2 tablespoons water - 1 egg - ½ teaspoon salt - 1 ¼ cups all-purpose flour

Instructions

1. Combine spinach and water in a saucepan. Cover
2. and cook till spinach is very tender. Cool slightly. Place spinach and liquid in a blender container. Add egg and salt. Cover
3. and blend till smooth. Transfer to a bowl. Add enough flour to make a stiff dough. Turn dough out onto a lightly floured surface. Knead for 1 minute. Roll very thin on a floured surface. Let rest 20 minutes. Roll up loosely. Slice 1/4 inch wide. Unroll. Cut into desired lengths. Spread out on a rack to dry for 2 hours.