



## Variations on the Basic Pasta Dough

Tomato pasta – Using the recipe for basic pasta dough, add 1 TBS. of tomato paste to eggs, omit the salt. Increase the amount of flour if necessary.

Spinach Pasta –

1/2 box frozen, chopped spinach, cooked and squeezed dry

1/4 tsp. salt

2 eggs

1 3/4 cup all purpose flour

Place salt, eggs, and spinach in bowl of the food processor and pulse several times until the spinach is no longer in large pieces.

Add flour to the bowl. Pulse on and off to combine. Knead by hand on flour coated counter until smooth and elastic. Proceed with rolling and shaping as noted above.