Creamy Lemon Spinach Pasta

Silky lemon pasta with wilted spinach, gentle garlic and an easy cream-cheese sauce.

Prep 10 min **Cook** 20 min **Serves** 4

Ingredients

- ☐ 12 oz (340 g) penne pasta
- ☐ 2 tbsp olive oil
- ☐ 3 garlic cloves, minced
- ☐ 4 oz (115 g) cream cheese
- ☐ ¾ cup reserved pasta water
- ☐ 4 cups baby spinach
- ☐ Zest of 1 lemon
- ☐ 2 tbsp lemon juice
- ☐ Salt and black pepper to taste
- ☐ 2 tbsp finely grated Parmesan, optional



Spoon & Joy recipe illustration.

Before you start

Reserve the pasta water
Scoop it out before draining the pasta. Plain hot water can loosen the sauce, but it does not bring the same starch.

Timing note
Preparation and cooking times are estimates. Read the full method before starting.

Creamy Lemon Spinach Pasta

METHOD & KITCHEN NOTES

1. Cook pasta in salted water until al dente and reserve a cup of cooking water.

2. Warm olive oil over medium-low heat; stir in garlic for 30 seconds.

3. Reduce heat. Whisk softened cream cheese with ½ cup reserved pasta water until smooth.

4. Add spinach and stir gently until wilted.

5. Toss in pasta, lemon zest and juice. Loosen with more pasta water, season and serve.

Storage & making ahead

Refrigerate promptly for 3-4 days and reheat gently until thoroughly hot, adding a splash of water.

A useful variation Baby kale can replace spinach. Add lemon juice at the end to keep the flavor lively.

Read this recipe on Spoon & Joy