

Homemade Pasta

Ingredients:

2 cups all-purpose Flour
2 Eggs
3-6 tbsp Water
Extra flour for rolling
Salt for the boiling water

Notes:

This recipe makes 3 healthy portions of pasta, but could easily feed 4-6 depending on what you serve with it. If you don't use it all you can refrigerate for up to 2 days or divide into balls and freeze.

- **This pasta isn't like your store bought pasta. It has flavor and texture that pairs well with all different types of sauces.**
- **When cooked, the pasta will swell, so cut out your strips or shapes relatively thin.**
- **Don't feel like cutting out pasta? I've taken the dough, and pinched off small pieces like little dumplings and they were delicious!**



There is nothing like fresh pasta to make a weeknight meal feel special. Best of all you can have dinner ready in less than an hour depending on what you plan to pair with the pasta.

Method:

Combine all the ingredients in a food processor.

Process until a dough is formed. Take out and knead for about 1 minute until smooth.

Let rest while you put a large pot of water on to boil. Once boiling, add salt to the water.

While the water boils, roll out pasta until fairly thin using a rolling pin. Use additional flour to keep the dough from sticking. Keep strips or shapes separate (don't pile them up they might stick together)

Cook for about 5 minutes. The pasta should be floating on the top of the water.

Pasta Recipe Variations

Green Pasta

2 cups all purpose flour
2 eggs
10 oz frozen chopped spinach
Thaw the spinach and squeeze out the extra liquid. Also chop the spinach even finer. I like to put it in the food processor first, whiz it up and then add the other ingredients.

Red or Rosy Pasta

2 cups all purpose flour
2 eggs
3 tablespoons tomato paste
You may not need any additional water, but monitor the dough. If it is too dry, add a tablespoon of water at a time.

Semolina Pasta

1 cup all purpose flour
1 cup semolina flour
You can use all semolina flour, and you will have a very strong pasta perfect to add to soups or sauces.
2 eggs
4-8 tablespoons water

This pasta will stand up to a lot of liquid so it does take longer to cook

Gluten Free Pasta

2 cups 1:1 gluten free flour (like Bob's Red Mill)
3 eggs
¼ teaspoon salt
If you are making the dough ahead of time, do not add the salt until you are ready to roll it and cut it.

Whole Wheat Pasta

1 cup all-purpose flour
1 cup whole wheat flour
You can use all whole wheat flour if you want a more robust pasta. Note: use all purpose flour for rolling out because it doesn't have the wheat germ and will make rolling out easier.
2 eggs
4-8 tablespoons water