

CHINESE SPINACH : WITH VERMICELLI AND ROMANO



Gently wash and remove stems from some [Chinese Spinach](#) leaves.
Slice them in half lengthwise, removing the center vein from larger leaves.
Boil a handful of vermicelli with a teaspoon of virgin olive oil in the water for 9 minutes.
Drain the pasta and put 1 tablespoon of virgin olive oil in the pan along with the leaves.
Shake the pan on the heat until the leaves begin to wilt.
Put the pasta back in the pan and stir to mix in the oil and leaves.
Transfer to a warmed pasta bowl and grate fresh Italian Romano cheese on top.
Add a few grinds of coarse Tilicherry pepper and serve.

Needless to say you may substitute any other green leaves prepared in the same manner.