

### **Medjool Neapolitan Style**

1//2 Cup Medjool Dates, pitted, chopped  
8 oz. Spinach leaves, loosely packed  
4 oz. toasted chopped walnuts  
1/3 cup olive oil  
1 cup Feta cheese, crumbled (4 oz.)  
2 Tbs. olive oil  
1 cup fresh breadcrumbs  
Salt and pepper to taste

Sauté the garlic and add the dates. On medium heat, gradually add the spinach leaves and walnuts stirring lightly. Do not overcook the mixture. When the spinach leaves are partially wilted, it is ready. Add the crumbled feta cheese. Then lay the mixture over the pasta adding the breadcrumbs and salt and pepper to taste. Lightly toss.

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