**Pasta**

*Chef Jamie R. Callison CEC, AAC*

**Servings: 4**

*For regular pasta use half Durum flour and half all purpose flour.
For ravioli use all purpose flour*

1 cup all-purpose flour  
2 whole eggs  
1/8 teaspoon salt  
1 tablespoon olive oil, optional

In a mixing bowl, make a well with the flour  

In the middle crack the eggs and mix with the olive oil and salt  

Gently beat the eggs with a fork and then slowly incorporate flour into egg mixture  

Once dough forms, place on a floured surface and knead for approximately 5 minutes until smooth and elastic. May need to add additional flour during the process  

Dough shouldn’t be sticky or to dry  

Wrap with plastic and let rest for 15 minutes at room temperature  

Can refrigerated for up to 24 hours

*Per Serving (excluding unknown items): 181 Calories; 6g Fat (31.3% calories from fat); 6g Protein; 24g Carbohydrate; 1g Dietary Fiber; 106mg Cholesterol; 102mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fat.*