**Ingredients**
- Salt and pepper
- 1 pound spaghetti
- 1 cup whole-milk ricotta
- 2 tablespoons olive oil
- 1 1/2 teaspoons grated lemon zest
- 1/8 teaspoon nutmeg
- 1 5-oz. bag baby spinach

**Directions**
1. Bring a large pot of salted water to boil. Add spaghetti and cook until al dente, about 10 minutes.
2. In a bowl, stir together ricotta, olive oil, lemon zest and nutmeg. Season with salt and pepper.
3. Drain spaghetti, reserving 1 cup cooking water. Return pasta to pot and stir in ricotta mixture, spinach and 1/2 cup pasta cooking water. Toss well, adding more pasta cooking water 1 Tbsp. at a time, if necessary. Serve hot.