‘The Farmer & The Foodie’ visits UK wheat test fields and then make homemade wheat ravioli with spinach chimichurri sauce

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On this episode of *The Farmer & The Foodie*, hosts Maggie and Lindsey visit the wheat test fields at the University of Kentucky in Lexington, then head to the lab with Chef Bob Perry.

It’s a pasta-palooza in the kitchen as they assemble whole wheat ravioli with spinach chimichurri in tomato sauce and roll out and cut a spinach pappardelle, served with a simple sauce.

The Farmer & The Foodie
KET Saturday, Jan. 11 • 3:30/2:30 pm
Stream on-demand at KET.org and the PBS app

Find all the recipes from *The Farmer & The Foodie* at KET.org/Farmer&Foodie.

The Farmer & The Foodie is a KET production that follows hosts Maggie Keith (the Farmer) and Lindsey McClave (the Foodie) as they visit Kentucky farms and food producers to learn how they’re food is made and then take what they’ve learned into the kitchen to create a delicious meal.

The Farmer & The Foodie is funded in part by the KET Endowment for Kentucky Productions. The program produced by Jared Hamm and Brandon Turner.

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