

Orecchiette with Swiss Chard Chèvre

Serves 4:

Ingredients

1 bunch swiss chard
1 sweet onion
1 red bell pepper
3 garlic cloves
extra virgin olive oil
pinch of red pepper flakes
1/2 lemon, zested
kosher salt
freshly ground black pepper
1 pound orecchiette pasta
4 ounces chèvre

Preparation

Fill a stockpot filled with salted water over medium high heat to boil.
Remove tough stem of chard leaves, using tip of knife to cut down either side of vein and discard.
Roughly chop leaves, place in salad spinner, rinse and dry.
Finely dice sweet onion and red bell pepper; thinly slice garlic cloves.

In large sauté pan, heat olive oil over medium heat until shimmering.
Add diced onion and bell pepper and a pinch of kosher salt; sauté until translucent.
Add sliced garlic and a pinch of red pepper flakes.
Place swiss chard leaves in pan and stir as they cook for several minutes until wilted.
Zest half a lemon over the pan and stir in to combine.

When water in stockpot comes to a full boil, add orecchiette pasta.
Cook according to package directions, checking close to finish--it should just be al dente.
Reserve a cup of pasta water; drain pasta.
Add some pasta water to vegetables in sauté pan, then toss in pasta.
Taste for seasoning, adding more, if needed; add more pasta water to bring sauce together.

Dish pasta into shallow bowls; spoon dollops of chèvre on top and drizzle with extra virgin olive oil.

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