

Orecchiette Pasta with Green Chard

Preparation time: 30 minutes / Serves 4-6



INGREDIENTS

- 2 bunches of **FOXY Organic Green Chard** leaves, about 14 ounces each
- 1/3 cup plus 1 tablespoon extra-virgin olive oil
- 6 garlic cloves, thinly sliced
- 1/4 teaspoon hot red pepper flakes
- salt and fresh black pepper
- 1 lb of dried orecchiette
- 2 ounces ricotta salata

PREPARATION

Separate the chard leaves from ribs with a knife. Wash the leaves and transfer to a pot, with just water clinging to them. Cover and cook over moderate heat until wilted (about 5 minutes). Drain, pressing out excess water, but don't squeeze them dry. Chop coarsely.

Heat 1/3 cup of olive oil in a 12-inch skillet over moderate heat. Add garlic and hot pepper flakes and sauté until garlic is lightly covered (about 2 minutes). Add greens, season highly with salt and pepper and toss to coat with seasonings. Keep warm.

Bring a large pot of salted water to boil over high heat. Add pasta and cook until al dente. Drain, reserving 1/2 cup of the cooking water.

Return pasta to pot and add remaining tablespoon of oil. Toss until coated, then add greens and toss again. Grate ricotta salata over the pasta and toss again, adding some reserved water if needed to keep pasta moist.

Transfer to warm plates.