

PASTA AND SWISS CHARD

Servings: 2-3

Time: 20 Mins

1. Cook 6 ounces of any pasta in large pot of salted boiling water.
2. In large skillet heat 2 teaspoons olive oil over medium heat.
3. Dice 5 Swiss Chard leaves, chop stems and add all to skillet with a pinch of salt.
4. Toss until leaves wilt then add $\frac{1}{2}$ teaspoon balsamic vinegar, 1 cup diced tomatoes and a pinch of black pepper.
5. Add drained pasta to Swiss Chard mixture, remove from heat and top with shaved pecorino or parmesan cheese and $\frac{1}{4}$ cup pine nuts (optional).

