**Swish Chard Pasta**

Sarah Haggerty

INGREDIENTS:

1 bunch Swish Chard, cleaned, stems removed, chopped

2 cloves garlic, minced

2-3 Tbsp pine nuts, toasted

2-3 Tbsp raisins (if they’re not plump, soak in hot water)

1 package (1 pound) fetticini

~2 Tbsp extra-virgin olive oil, divided

Grated Parmesan cheese

Sea salt and fresh coarse ground black pepper

DIRECTIONS:

1. Boil water for pasta. Add pasta and cook.
2. Meanwhile, if using raw pine nuts, toast in large saucepan. Remove from pan and set aside.
3. Heat ½ Tbsp olive oil in same pan. Sauté chard and garlic in oil until chard is wilted, but still bright green. Toss raisins with chard in hot pan. Remove from heat.
4. When pasta is al dente, drain and toss with remaining olive oil.
5. Serve pasta topped with Swiss Chard mixture, garnish with pine nuts and parmesan. Add salt and pepper to taste.

Sometimes we toss in some cooked Italian sausage (usually chicken sausage) if we feel the need for more protein.