

Citrus Swiss Chard Pasta with Aleppo pepper

Ingredients:

2 TBS olive oil

1 share Swiss chard, trimmed. Stems chopped. Leaves separated and chopped.

1 share green onions or 1 small onion. If green onions are being used, chopped and white and green parts separated. If regular onion, a thinly slice.

1 share cherry or grape tomatoes (optional)

2 tsp Aleppo pepper

2 tsp garlic powder

4 c vegetable stock (can substitute with chicken stock)

1 lb pasta of your choice (linguini pictured)

Juice and zest from one lemon

Parmesan cheese

Directions:

Heat oil in a skillet until shimmering. Add Aleppo pepper and garlic and let bloom until fragrant, about 20 seconds. Add onion (or white portion of green onion) and chard stems and sauté until softened, about three minutes. Add stock and uncooked pasta to the pan and simmer for 3 minutes. Adjust heat to rapid simmer. Add chard leaves, salt and pepper to taste, tomatoes (and green onion, green parts if using) and cover skillet for approximately 3-4 minutes. Dish is done when pasta is cooked, chard leaves are soft and tomatoes blistered. Liquid should be absorbed to just a thick sauce. Remove from heat, toss lemon juice and zest and top with Parmesan cheese. Serve hot.