

Kelly's Pasta with Greens & Parmesan

Serves 4-6

1 lb short noodle pasta like Penne or Fusilli
1 vidalia onion, chopped
1 ½ # dark greens such as kale & chard – washed and chopped well
2-3 cloves garlic - minced
½ cup chopped mixed fresh herbs such as basil, parsley, thyme
2-3 Tbsp extra virgin olive oil, plus more for coating pasta
sea salt & cracked pepper to taste
1 cup grated parmesan

Method:

Cook pasta, drain and place back in pan and drizzle with olive oil, stirring noodles until well coated.

In sauté pan, heat olive oil then add onion and cook over medium heat until translucent and beginning to get golden around the edges. Add the garlic, stirring for 1-2 min. Increase heat to medium-high, and then add greens (you may need to add half and let it cook down a little and then add the rest). Sauté, stirring until greens are soft and tender, 5-7 minutes. If greens are sticking to pan, you can add a splash of water to add some steam and loosen the bits from the bottom.

Once greens are soft, add the herbs, stirring well for 2 minutes. Scrape greens into the pan with the noodles, add salt & pepper, stir well to mix greens throughout. Taste and adjust seasoning if needed. Spoon pasta into bowl and top with parmesan.

Excellent with a green salad and fresh tomatoes with basil.