Rigatoni with swiss chard

Swiss chard, extra virgin olive oil, garlic, basil and hot cherry peppers

Ingredients

1 Bunch Swiss chard
3 Table spoons olive oil
4 Cloves garlic sliced
10 leaves of fresh basil
1 hot cherry pepper chopped small
Sea Salt And Cracked Pepper

Method of Preparation

1. Wash chard and separate the leaves from stems, roll the leaves and slice as thin as possible. Then cut the stems down the center length wise and slice thin. Cutting the stems thin will reduce the cook time.

2. Slice the garlic , and chop the cherry pepper

3. place the olive oil in a saute pan with the garlic and cook till a light golden brown, remove from the fire let cool for a moment, this will reduce spatter. Place the chard, cherry peppers and the basil and a pinch of sea salt in and cover to steam the chard, stirring until the chard is tender. You can use a little water or chicken stock to the pan to add a little moisture if it seams too dry.
4. Cook the pasta, drain but reserve 1/2 cup of water that you cooked the pasta in. Place the pasta back into the pot sprinkle some olive oil. salt and pepper stir pasta and taste it should have a nice seasoned flavor, add the chard, toss together and add some of the remaining water to the pot so it makes a little sauce add a good hand full of Parmesan cheese and serve.

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