

KAHN'S SWISS CHARD AND PASTA CASSEROLE

From Mr. & Mrs. Robert E. Kahn

About 18 stalks Swiss chard, chopped (stalks & leaves)

4-5 garlic scapes or

2-3 cloves garlic, chopped

¼ cup olive oil

1/3-1/2 cup fresh sage leaves, chopped

black pepper

4 eggs

1 lb. container cottage cheese (nonfat works fine)

1 lb. box pasta (any shape-rotini, shells, ziti, etc.)

1 cup grated Parmesan cheese

Preheat oven to 350° F.

Cook pasta until ad dente and drain. Meanwhile, sauté garlic in olive oil until golden. Add Swiss chard and sage cooking until wilted. In a separate bowl, whisk together eggs and cottage cheese, adding a generous dose of pepper. Transfer pasta to a 9" x 13" casserole dish. Stir in egg/cheese mixture and chard. Top with Parmesan and bake uncovered for 20 minutes.

Serves 6-8.