

SWISS CHARD PASTA

Ingredients:

- 4 Tbsp olive oil
- 6 cloves garlic, chopped
- 1 large onion, chopped
- 4 large ripe tomatoes, coarsely chopped
- 3 Tbsp fresh oregano, finely chopped or 2 tsp dried oregano
- salt and pepper
- 1 pound pasta
- 1 bunch Swiss chard

serves: 4-6

prep time: 10 min
cook time: 35 min



Instructions:

1. Heat oil in a large pan over med heat, then add garlic & onion. Cook for 5 min, stirring occasionally.
2. Stir in the tomatoes and the oregano. Sprinkle with salt and pepper. Cover and cook for 25 min, stirring occasionally, until the tomatoes are soft and have broken up.
3. Meanwhile, cook pasta & swiss chard together until pasta is just tender, then drain.
4. After the tomatoes have cooked, add the drained pasta and swiss chard to the sauce. Stir well to combine. Cover and cook for 3 minutes, stirring occasionally