

LINGUINE WITH BRAISED CHARD & PROSCIUTTO

Yields: 3 to 4 servings

Ingredients

- 2 garlic cloves, finely chopped
- 1 shallot, chopped
- 1 tablespoon olive oil
- a bunch of Swiss chard (can be more or less, depending on how you like them), washed, stems removed and chopped
- 150 grams linguine (if you're using fresh pasta, gauge how much you would cook for 2-3 people)
- 1/4 cup + 2 tablespoons ricotta cheese
- a pinch of freshly grated nutmeg
- salt
- freshly ground pepper
- 80 grams thinly sliced prosciutto
- grated Parmigiano-Reggiano cheese

Preparation

1. Cook pasta al dente, drain but leave about half a cup of pasta water in the pot. Transfer pasta in a large bowl.
2. Heat oil in a frying pan at medium heat. Saute shallot and garlic for 3 minutes. Add chard and 2 tablespoons of pasta water. Mix and cover. Cook until greens turn limp.
3. Heat the pot with the remaining pasta water in medium-low heat and stir in the ricotta, nutmeg, a pinch of salt and ground pepper. Turn off heat and toss in pasta and half the chard. Serve topped with remaining chard and prosciutto, sprinkled with parmigiano-reggiano.

This recipe is so easy and flexible. You can vary the amount of pasta, chard, cheeses and spices, as you like. You can also use heavy cream if you don't have ricotta.



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