

# Chard-Tomato Peasant Pasta

*From – mariquita.com*

1 bunch chard – cleaned, stems removed and roughly chopped  
olive oil  
3 garlic cloves, peeled and chopped  
4 to 5 medium ripe tomatoes, chopped  
pasta  
splash of white wine or squeeze of lemon  
salt & pepper

*Note: Have tongs or other slotted spoon to fish cooked chard out of the water so you can boil the pasta in the same water.*

*Another Note: Save a little pasta water for the final dish.*

- Bring one large pot of water to boil, then add a couple of teaspoons salt.
- Add chard pieces to the water and cook until blanched, 2 minutes or so.
- Fish out the chard with tongs or slotted spoon.
- Add pasta to boiling water.
- Meantime, cook the garlic in the oil in a large saute pan for 1 minute over medium heat until softening a little, make sure it doesn't burn.
- Add blanched chard and chopped tomatoes. Cook for 5 to 7 minutes.
- Toss everything together, with a splash of white wine or lemon juice, and add a little of the pasta water to make everything a tad soupy.
- Salt & pepper to taste.



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