



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pasta with Green, Tomatoes and Goat Cheese (adapted from Food and Wine via Savory Spicy Sweet)

1 pound fusilli pasta
Salt
2 teaspoons olive oil
3 garlic cloves, sliced
Pinch of crushed red pepper
1 pint cherry tomatoes, halved
½ pound swiss chard, rinsed and coarsely chopped
½ pound soft goat cheese, thickly sliced
½ cup walnut halves, toasted
¼ cup freshly grated Parmigiano-Reggiano cheese

1. In a large pot, bring 4 quarts of water to a rolling boil. Add 1 tablespoon salt and the pasta, stir to separate, and cook until al dente. Reserve about a cup of pasta cooking water; drain the pasta and return it to the stockpot.
2. Meanwhile, in a large nonstick skillet over medium heat, heat the oil, garlic, and pepper flakes until the garlic sizzles. Add the cherry tomatoes, swiss chard, and ¼ teaspoon salt; cover the pan and simmer, stirring occasionally and smashing the tomatoes, until the chard is tender and the tomatoes are soft, 6-10 minutes.
3. Stir the goat cheese and ½ cup of pasta water into the pasta. Add the tomato mixture, walnuts, and cheese; stir to combine. If the pasta seems dry, stir in more pasta water. Adjust the seasonings to taste and serve immediately.