

# Orecchiette Pasta with Swiss Chard and Ricotta Pan Sauce

## Ingredients:

- 1 large bunch Swiss chard, washed well (about 1 pound)
- 3 tablespoons extra-virgin olive oil
- 2 medium onions, sliced (about 2 cups)
- 3 garlic cloves, thinly sliced
- 2 teaspoons fresh rosemary needles, chopped
- Kosher salt
- Crushed red pepper flakes
- 1 pound orecchiette pasta
- 1 cup fresh ricotta
- 1/2 cup fresh Italian parsley leaves, chopped
- 1/2 cup freshly grated Parmesan

## Directions:

1. Bring a large pot of salted water to a boil for pasta. Separate the chard leaves from the stems. Coarsely chop the leaves. Trim any tough parts from the stems and discard. Finely chop the tender stems and set aside separate from the leaves.
2. In a large skillet over medium heat, add 2 tablespoons of the olive oil. When the oil is hot, add the onions and cook and stir until the onions are a deep golden color, about 15 minutes.
3. Add the chard stems and garlic and add a splash of pasta water (a couple of tablespoons) and cook until the stems are almost tender, about 10 minutes. Add the chard leaves and rosemary and season with salt and red pepper flakes. Ladle in about 2 cups pasta water and increase the heat to bring to a rapid simmer to reduce and concentrate the flavor of the sauce. Cover and cook until the chard leaves and stems are very tender, about 14 minutes.
4. Add the orecchiette to the boiling water. When the sauce is ready and the pasta is al dente, remove the pasta with a spider or small strainer and add directly to the sauce, reserving the pasta water. Reduce the heat to low and add the ricotta and parsley and drizzle with the remaining 1 tablespoon olive oil. Toss well to melt the ricotta into the sauce, adding up to 1 cup pasta water if the pasta seems dry. Remove the skillet from the heat, sprinkle with the grated Parmesan, toss, and serve immediately.

2396 Calories, 385 carbs, 69g fat, 88g protein, 1659mg sodium, 30g sugar