



PENNE PASTA WITH SPINACH (OR SWISS CHARD) AND GARLIC

12 ounces penne or bow tie pasta
4 tablespoons pine nuts
6 tablespoons butter
1 cup sliced shallots or leeks
8 cloves of garlic, minced (Don't cut back on the garlic. It is really what makes the dish.)
1 cup vegetable or chicken broth
1/2 teaspoon salt
1/2teaspoon pepper
10 cups packed fresh spinach or chard
1/2 cup freshly grated Parmesan or Asiago cheese

Preheat oven to 350 degrees. Toast pine nuts on a cookie sheet for 5-7 minutes. Set aside. Wash spinach or chard well. Remove all large stems, and chop into bite sized pieces. Set aside. Cook pasta in a large pot according to directions.

While pasta is cooking, melt butter in large skillet over medium heat. Add shallots or leeks and cook for 5 min., stirring occasionally. Add garlic, and cook 3 more minutes, stirring occasionally. Add broth, salt, and pepper. Simmer uncovered for 5 minutes.

Drain pasta. In a large bowl, layer warm pasta and fresh greens (layering causes the greens to wilt slightly). Add butter mixture and toss. Transfer to plates and sprinkle with pine nuts and cheese.

Serve with sliced tomatoes sprinkled with garlic salt and mozzarella cheese cooked under the broiler until the cheese is bubbly.

Adapted from a recipe by Sharron Hilbrecht.