

## CREAMY PASTA WITH CHARD AND TOMATOES

from the **Joy of Cooking** cookbook

### Ingredients

- 1 Tbsp **olive oil**
- 1/4 cup chopped **onion**
- 2 cloves **garlic**, minced
- 1/4-1/2 tsp crushed **red pepper flakes**
- 2 large ripe **tomatoes**, chopped, **OR**
- 1 cup chopped drained canned **tomatoes**
- 1 bunch **chard** (approx. 1 lb) trimmed, cut crosswise into 1/2-inch strips
- 3/4 cup **heavy cream**
- 2 **salt** and **black pepper** to taste
- 8 oz **fettuccine** or **egg noodles**
- 3/4 cup grated **Parmesan cheese** (about 3 oz)

### Preparation

- 1.** Heat olive oil in a large saucepan over medium-high heat.
- 2.** Add onion, garlic and red pepper flakes. Cook, stirring occasionally, until soft and golden, 2 to 3 minutes.
- 3.** Add tomatoes and cook, stirring occasionally, until most of the liquid is evaporated, about 5 minutes.
- 4.** Add chard and cook, stirring until chard has wilted, about 2 minutes.
- 5.** Add heavy cream, salt and pepper. Cook 2 minutes or until bubbling, then remove from heat
- 6.** Cook fettuccine or egg noodles, when ready, drain, then toss with sauce, adding the parmesan.