



Linguine with Walnuts and Swiss Chard

Although the combination of pasta, nuts, and greens may seem unlikely, the flavors are wonderful. Serve with a green salad and some rustic bread.

1 cup walnuts, coarsely chopped
1 large bunch Swiss chard
3 Tbs. walnut oil
2 cloves garlic, minced or pressed
¼ cup shallots, diced fine
16 oz. linguine
Salt and pepper to taste

1. Toast walnuts in a skillet over medium heat. When the walnuts are fragrant, they're done. Be careful—they can burn quickly.
2. While the pasta water heats, trim and rinse Swiss chard leaves. Slice leaves into ribbons.
2. Heat walnut oil in a large skillet. Add garlic and shallots and cook until shallots are tender (about 10 minutes). Add the chard and cook, stirring occasionally, for about 5 minutes.
3. Cook linguine in boiling water; drain. Add chard mixture and walnuts to pasta; stir to combine. Season with salt and pepper to taste. Serves 4.