

SWISS CHARD PASTA BAKE

Ingredients

4 Cups cooked Pasta
1 bunch Swiss Chard,
washed and stem ends
trimmed
1 medium Shallot, sliced
1/3 Cup Red Wine
1 ½ Cups Marinara
¼ Cup Parmesan Cheese
½ Cup shredded
Mozzarella
4 ounces Buffalo
Mozzarella

Directions

Oven 360F
Cook pasta according to packet directions and then drain.
Toss with a little Blended Oil and place in a large mixing bowl.
In a large skillet over medium high heat 1 -2 Tablespoons Oil and add Shallots, quickly following with Chard stems.
After a minute, add the chopped leaves and stir to combine.
Cook for a couple of minutes so that it is wilted before pouring in Red Wine and then Marinara.
Cook until reduced by 25%.
Pour over Pasta and add Parmesan & shredded Mozzarella Cheese.
Stir well before transferring into a 2 Quart baking dish.
Place slices of Fresh Mozzarella over the top and place in oven.
Bake for 30-35 minutes and bubbling at the edges.
Serve at the table with Roasted Winter Squash and sliced bread.