

# CHARD AND MUSHROOM PASTA

*Autumn or early spring dish*

## INGREDIENTS

bunch Swiss or rainbow  
chard, washed and  
stems separated and  
minced  
1 onion, minced  
3 cloves garlic, roasted  
or minced.  
2 TBSP balsamic  
vinegar  
salt to taste  
walnuts or pecans,  
minced  
wild/mixed mushrooms  
pasta - any chunky  
pasta works for this

## DIRECTIONS

1. Cook pasta in salted water according to directions. Reserve 1/2 C. pasta water.
2. Saute mushrooms until browned in a dry pan. Set aside.
3. Saute onion and chard stems until caramelized.
4. Add garlic, walnuts, chard leaves, and balsamic. Steam until leaves are wilted.
5. Add sauteed mushrooms and mix.
6. Add pasta and coat. Add pasta water if sauce is too thick.

## NOTES

This works well if you've harvested any hickory nuts, otherwise walnuts or black walnuts are good in it. Pecans work. Don't use almonds.