

## Spaghetti with Green Chard and Chorizo

<http://unihomemaker.com/2013/05/03/spaghetti-with-green-chard-and-chorizo/>

### *Ingredients:*

- 4 ounces of Spanish chorizo, casings removed and diced
- olive oil for cooking
- 3 cloves of garlic, finely chopped
- 1/4 teaspoon of red pepper flakes, crushed (using the tip of your fingers)
- 1/2 cup of white wine (I used a Sauvignon Blanc)
- 1 bunch of green chard, ribs removed and chiffonade
- 1 (16 ounce) package of whole wheat spaghetti, cooked to al dente and drizzled with olive oil so it doesn't stick; save ~1/4 cup of pasta water before draining
- 1/2 cup of grated parmesan cheese
- fresh Italian parsley, finely chopped
- parmesan cheese, shaved for garnish

### *Preparation:*

In a large high sided skillet over medium heat add a little bit of olive oil and chorizo. Cook until chorizo renders some fat and is slightly crispy. Add garlic and red pepper flakes, cook for about 1-2 minutes. Then pour the white wine and let it bubble and reduce, about 2 minutes. Add green chard and then turn down the heat. Green chard will cook quickly since it was chiffonade. Add spaghetti and grated parmesan cheese. Toss pasta to combine and then add a bit of pasta water to bind everything. At this point the pasta is ready. Check for seasoning before serving. Garnish with chopped parsley and shaved parmesan cheese.