

## **Easy Pasta with Swiss Chard and Tomatoes**

*A delicious dish of interesting textures and colors. Chopped walnuts are a wonderful topping.*

**1 pound bow tie pasta**

**Sauce:**

**3 tablespoons olive oil**

**1 large yellow onion, chopped**

**6 large cloves garlic, crushed**

**1/8 teaspoon crushed red pepper (found in spice section of grocery store)**

**1/4 cup sun dried tomatoes, softened 10 minutes in water, and chopped**

**1 bunch Swiss chard or other leafy greens, stemmed, washed, and chopped**

**3 large ripe tomatoes, chopped**

**1/2 bunch basil, washed, stemmed and chopped**

**1 meatless Italian "sausage" such as Tofurky Sweet Italian Sausage, cut into 4 long strips, then cut horizontally into 1/2" pieces**

**3/4 cup chopped walnuts (topping)**

**Salt, pepper, and grated soy-based Parmesan type cheese (optional)**

In a large pot of boiling water cook pasta until al dente,

In a large deep skillet, heat olive oil and sauté onion over medium-high heat for 3-5 minutes or until onion is translucent. Stir in garlic and sauté for 3-5 minutes. Add crushed red pepper, sun dried tomatoes, Swiss chard, a little water, and braise for several minutes. Blend in fresh tomatoes, cover, and continue braising for several more minutes until tomatoes are soft. Add basil and meatless sausage, and cook until basil is tender. You may need to add little water to achieve desired consistency. Season with salt and pepper to taste. Place cooked pasta on each serving dish (or a large platter) and top with sauce. Sprinkle chopped walnuts over the sauce.

Serve with or without soy-based "Parmesan cheese."

Serves 4.