

Simple Swiss Chard Pasta

Yield: 2 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/best-swiss-chard-pasta-recipe>

Ingredients:

- 6 ounces pasta I used Tinkyada Brown Rice Spaghetti
- 1 teaspoon olive oil
- 5 leaves chard, stems diced, leaves coarsely chopped
- 1/2 teaspoon balsamic vinegar
- 1 cup fire-roasted diced tomatoes canned
- 2 cloves garlic minced
- 1/2 cup white beans cooked, drained and rinsed
- pecorino cheese shaved
- 1/4 cup pine nuts optional
- salt
- pepper