

Creamy Pasta with Shallots and Swiss Chard

Yield: 4 min
Total Time: 70 min

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

Ingredients:

- 450 grams pasta cooked, drained, and set aside
- 1 tablespoon olive oil
- 5 shallots large, peeled, cut in half, and sliced thinly
- 1 bunch Swiss chard washed, stem removed and discarded, chard roughly chopped
- 1 teaspoon black pepper
- 1 teaspoon salt
- 6 tablespoons butter
- 4 tablespoons all purpose flour
- 3 cups milk
- 2 cups cheddar cheese shredded
- 1 cup Parmesan cheese shredded
- 2 cups panko bread crumbs
- 2 tablespoons fresh parsley finely chopped