

# Swiss Chard Walnut Pesto Pasta

Yield: 5 min  
Total Time: 30 min

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

## Ingredients:

- 6 stems Swiss chard thoroughly washed
- 1/3 cup toasted walnuts plus more for serving
- 1/2 cup parmigiano reggiano cheese
- 1/2 cup cheese Piave Vecchio, or substitute more Parmigiano Reggiano
- 2 cloves garlic peeled
- 1/2 cup olive oil
- 3 teaspoons kosher salt more or less to taste
- freshly ground pepper to taste
- 1/2 cup olive oil
- 1 pound pasta Gemelli shaped works well
- 1 cup roast chicken leftover shredded, optional

## Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 74 grams
3. Cholesterol: 85 milligrams
4. Fat: 58 grams
5. Fiber: 5 grams
6. Protein: 26 grams
7. SaturatedFat: 11 grams
8. Sodium: 1820 milligrams
9. Sugar: 4 grams

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