

Lemony Collard Greens Pasta

Makes 4 servings

This bright pasta dish is a delicious, simple way to have your child try collard greens!

Ingredients

- 1 bunch collard greens, stems removed and leaves chopped
- Salt
- 1 tablespoon olive oil
- ½ red or white onion, thinly sliced
- 2 garlic cloves, peeled and finely chopped
- ¼ teaspoon red pepper flakes (optional)
- 8 ounces (½ package) short whole wheat pasta, like penne, fusilli, or rotini
- Juice of ½ lemon
- ¼ cup grated parmesan cheese



Photo: NYT Cooking

Directions

1. Bring a large pot of water to a boil. Add 1 teaspoon salt and the collard greens. Cook for 2 minutes, then drain and cool. When the greens are cool, squeeze out the extra water.
2. Refill the pot with water and bring to a boil. Add 1 teaspoon salt and cook the pasta according to the package's directions. Save ½ cup cooking water, then drain the pasta.
3. While the pasta is cooking, add the olive oil to a large pan set over medium heat.
4. When the oil is hot, add the onion and cook until soft, about 5 minutes. Add the garlic and red pepper flakes and cook until fragrant, about 1 minute.
5. Add the collard greens and ½ teaspoon of salt. When the greens begin to sizzle, turn the heat to low, cover the pan, and cook for 5 minutes. Add ½ cup water to the greens, cover the pan, and cook until the greens are tender, 5-10 minutes.
6. Add the saved ½ cup pasta cooking water, the cooked pasta, lemon juice, and parmesan cheese to the pan with the greens. Stir and cook over medium heat until the water is absorbed and everything is mixed well, 1-2 minutes.
7. Serve warm and top with extra parmesan cheese and pepper.

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