

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

PASTA WITH CHARD & PANCETTA

Ingredients:

- 1 pound of pasta, your choice!
- 1 bunch chard, chopped
- ½ cup pancetta, diced
- 4 cloves garlic, thinly sliced
- Grated parmesan or pecorino
- 2 tablespoons olive oil, and more for drizzling
- Kosher salt
- Black pepper

Directions:

Step 1: Bring a large pot of salted water to boil. Meanwhile, heat a large skillet over medium heat and cook pancetta until fat has rendered and slightly browned. Remove pancetta to paper towel lined plate.

Step 2: In the same skillet, heat olive oil over medium, and sauté garlic until fragrant, swirling in the pan for about 1 minute. Add chard and sauté for 2-3 minutes. Return pancetta to skillet and set aside.

Step 3: Cook pasta according to package instructions and drain. Toss cooked pasta in skillet with pancetta and chard, over low heat.

Step 4: Drizzle with oil. Top with grated cheese and fresh black pepper. Serve and enjoy!



Pair with GSM

Point phone camera at
QR Code for more info.

