



# Spinach and Swiss Chard Pasta

NIBBLEDISH CONTRIBUTOR

## Ingredients

1/2 pound rotini pasta, cooked (save water)  
1/4 cup pasta water  
1/2 red onion, minced  
3 cloves garlic, minced  
1 bunch swiss chard, sliced  
2 cups baby spinach, sliced  
1 1/3 cups tomato pasta sauce  
1 1/2 tablespoons heavy cream  
1 teaspoon red pepper flakes  
Olive oil  
Kosher salt

## Instructions

1. Heat a swirl of olive oil in a pan on medium high heat and add onions and garlic. Cook until onions soften, approx. 3-5 minutes.
2. Add chard and spinach, along with pasta water and cook down until greens just begin to wilt, approx. 1-2 minutes.
3. Add pasta sauce, cream and red pepper flakes. Stir well.
4. Fold in cooked pasta until combined. Salt to taste.