

# chattavore

ONE-POT PASTA WITH BEANS AND SWISS CHARD (ADAPTED FROM COOK'S ILLUSTRATED DECEMBER 2014)

Prep time: 20 minutes

Cook time: 30 minutes

Serves 4-6

- 2 tablespoons vegetable or canola oil
- 3 ounces pancetta, diced
- 1 onion, finely chopped
- 10 ounces Swiss chard-stems finely diced, leaves coarsely chopped
- 2 teaspoons fresh rosemary, minced
- 1 garlic clove, minced to a paste
- 1/4 teaspoon red pepper flakes
- 1 15-ounce can cannellini beans, with their liquid
- 1 15-ounce can pinto beans, with their liquid
- 3 cups low-sodium chicken broth
- 8 ounces (2 1/2 cups) fusilli or rotini
- salt
- 1 tablespoon red wine vinegar
- Parmesan cheese, for serving

1. Heat the oil in a Dutch oven over medium-high heat until smoking. Add the pancetta and cook until it begins to brown. Add the onion the chard stems and cook until they begin to soften. Add one teaspoon of the rosemary, the garlic, and the red pepper flakes and cook for about 30 seconds.
2. Add the beans with their liquid and the chicken stock and bring to a boil. Stir in the pasta and cook until most of the liquid has been absorbed. Stir in the chard leaves and cook for another 2-3 minutes, until the pasta is al dente and the chard leaves are tender.
3. Remove the pot from the heat. Add the remaining rosemary and the vinegar. Season to taste with salt. Serve with grated Parmesan cheese for topping.