



Swiss Chard and Chanterelle pasta

ingredients:

small onion, peeled and sliced thinly
2 Tbls. olive oil or walnut oil
chanterelles gently scraped clean with a paring knife and sliced into 1/8" strips
4-6 leaves swiss chard sliced horizontally into 1/4" strips
juice of one lime
1/4 c. romano, parmesan or monchego grated
handful of walnuts
salt and pepper to taste

Heat pan on medium-low heat.. add oil and then shallots.. stir till golden.. add chanterelles first stir for 2minutes then add swiss chard.. stirring until chard wilts
remove from heat and add remaining ingredients. Toss with pasta and serve.