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▶▶▶▶ January 2013 ◀◀◀◀

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Pasta With Greens and Tomato Sauce

Prep Time: 10 mins

Cook Time: 45 mins

Total Time: 55 mins

Ingredients

- 1 pounds collard greens, stripped from thick stems, washed, dried and coarsely chopped (1/2-inch pieces)
- 2 ounce(s) pancetta, sliced
- 2 teaspoon oil, olive, extra virgin
- 1 medium onion(s), chopped
- 2 clove(s) garlic, minced
- 1/8 teaspoon pepper, red, crushed
- 28 ounce(s) tomatoes, diced
- 1/4 cup(s) water
- 8 ounce(s) pasta, small shells
- 1/4 teaspoon salt
- pepper, black ground, to taste
- 1/2 cup(s) cheese, Parmigiano-Reggiano, grated

Preparation

1. Bring 2 cups lightly salted water to a boil in a large wide pan.
2. Add collards and cook until tender, 10 to 12 minutes. Drain, rinse with cold water and press out excess moisture. Set aside.
3. Put a large pot of lightly salted water on to boil for cooking pasta.
4. Cook pancetta (or bacon) in a large nonstick skillet over medium heat, stirring often, until golden, 5 minutes. Drain; discard fat.
5. Add oil to the pan and heat over medium heat. Add onion and cook, stirring often, until softened, 3 to 5 minutes. Add garlic and crushed red pepper; cook, stirring, for 30 to 60 seconds. Add the pancetta (or bacon), tomatoes and water; bring to a simmer, mashing the tomatoes with a potato masher or the side of a wooden spoon. Reduce heat to medium-low and simmer, uncovered, until thickened, about 20 minutes.
6. About 10 minutes before the sauce is ready, cook pasta in the boiling water, stirring often, until just tender, 8 to 10 minutes. Reserve 1/4 cup of the cooking water and drain the pasta.
7. Add the pasta, collards and reserved pasta-cooking water to the tomato sauce. Heat, stirring, until the pasta has absorbed some of the flavors, about 1 minute.
8. Season with salt and pepper. Spoon into pasta bowls, sprinkle with cheese and serve.