

**Spicy Sausage and Chard Pasta**—adapted from Sunset Magazine, October 2012, submitted by Willy and Sandy Hermann, Orinda, CA (*I made a few measuring changes, cooking time changes, and I offer suitable substitutions.*)

- 1 pound linguine (I used fresh, gluten-free, but the Hermanns suggest whole wheat or regular.)
- 1 pound hot Italian sausage (although I'm sure mild would be tasty, too)
- ½ cup chopped onion
- 2 cloves of garlic, chopped
- 1 bunch Swiss chard, stems discarded and leaves chopped
- 6 Roma tomatoes, chopped (or a 28-ounce can of tomatoes, if fresh ones are out of season. Reasonably, you could use a 15-ounce can, but I always buy the larger one so that's what I would use.)
- ½ cup whipping cream
- ¼ cup julienned fresh basil
- Shaved parmesan cheese

Cook pasta according to package directions. (If using fresh pasta, drop it in the boiling water after you've added the chard because it takes much less time to cook.)

In a large, wide pot or deep skillet, over medium heat, cook the sausage, onion, and garlic, stirring frequently, until sausage starts to brown, about 7-10 minutes. Add tomatoes, then chard, and cook, covered, until the chard wilts, about 5 minutes. Stir in the cream.

Put the drained pasta in a large, shallow serving bowl. Pour the meat and vegetable mixture over the pasta and sprinkle with the basil and parmesan cheese.

Bon Appétit!