Pasta with Red Peppers, Greens and Beans
Makes about 4 servings

Ingredients:
- 4 Tablespoons olive oil
- 1 cup red onion, chopped
- 4 large garlic cloves, peeled and minced
- 6 cups fresh greens (spinach, Swiss chard), cut into ½ in. strips
- 3 red peppers, roasted, peeled and coarsely chopped*
- 1 16 oz. can cannellini beans, drained and rinsed
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ¼ teaspoon salt
- 1 pound spiral or penne pasta
- ¼ cup pine nuts (optional)

Directions:
1. Cook pasta until tender
2. While pasta is cooking, in a large non-stick skillet, sauté onions in olive oil for 3 to 4 minutes.
3. Add garlic and greens and continue sautéing until greens wilt.
4. Add red peppers, cannellini beans, herbs and salt. Continue cooking until beans are heated through, 3 to 4 minutes.
5. When pasta is tender, drain.
6. Serve red pepper, greens, and bean mixture over pasta. Sprinkle with pine nuts, if desired.

*To roast red peppers.
Heat oven to 400°F. Wash red peppers and place them on a baking sheet. Roast in oven for 20 to 25 minutes until peppers are tender and surface is beginning to char (blacken). Remove from oven and immediately wrap peppers in aluminum foil for 20 minutes. Unwrap, peel and chop. Chopped peppers may be refrigerated for use within 2-3 days. If desired, commercially roasted red pepper (in a jar) may be used.

Source: Recipe from Broome County CCE