CREAMY RED CHARD LINGUINE

(Isa Chandra Moskowitz, theppk.com)

8 oz whole-grain linguine
½ cup cashews, soaked in water overnight or at least 1 hour*
1¼ cup vegetable broth
1/4 to 1/2 cup pine nuts
1/4 cup sherry, white wine, or dry vermouth
1 red onion, thinly sliced
4 cloves garlic, minced
1 tsp dried thyme
½ tsp red pepper flakes or less to taste
Fresh black pepper to taste
½ tsp salt**
1 bunch red or rainbow Swiss chard, carefully washed, leaves chopped, stems thinly sliced (use all but woody bases of the stems)
1/2 cup red wine, or diluted balsamic vinegar
Additional 1/2 cup vegetable broth**, or water
2 tbsp fresh lemon juice (juice of one-half lemon)

Cook pasta according to package directions. Drain but do not rinse, and set aside.

Drain the soaked cashews and then puree them with 1¼ cup vegetable broth until completely smooth. It might take up to 5 minutes to get it really smooth.

Preheat a large pot over medium heat. Dry toast the pine nuts until browned, about 3 minutes (watch them constantly to prevent burning). Remove from heat, place in a small bowl, and set aside.

In the same pot, sauté the onions and garlic in the sherry or wine for about 5 minutes. Add the thyme, red pepper flakes, black pepper and salt and sauté 1 minute more. Add the chard stems (set aside the leaves) and sauté another 2 minutes.

Pour in the wine and vegetable broth, and turn the heat up to bring to a boil, and simmer about 5 minutes to reduce the liquid. Lower the heat, add the chard leaves and stir until they are completely wilted. Add the cashew cream and lemon juice and stir until heated through. Taste for salt and pepper. Add the cooked and drained pasta to the pan, turn off the heat, and toss to coat. Serve as soon as you can, and top with pine nuts.

*Ed. Note: You can make this recipe a little easier by using cashew butter instead of cashews. In a small bowl, whisk 1/2 cup cashew butter with 3/4 cup water, adding it gradually. Use this for your cashew cream.

**If you use store-bought vegetable broth for this recipe, cut down on the salt in the recipe or use none at all. Or, use no-salt vegetable broth (homemade, or available from some brands).



