

PASTA AND COLLARD GREENS

Serves 4

4 cups whole wheat pasta (penne or fusilli)
3 cups collard greens, finely chopped
½ cup pine nuts
2 small red onions, chopped
1 teaspoon oregano
2 cloves garlic
2 tablespoons extra virgin olive oil

Cook collard greens in salted water for 20 minutes.

In the meantime, toss the pasta in some salted water and cook it for 8- 9 minutes.

In a fry pan, on low heat, sauté oil, garlic, onions until brown. Add the cooked pasta, the cooked collard greens, the oregano, and the pine nuts. Mix very well and sauté for 3 to 4 minutes longer.

Serve warm.