

# Spaghetti al Vino Bianco

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	extra virgin olive oil
1	pound	Swiss chard - cut crosswise 1/2" pices and slices 1/2 inch thick salt and pepper
2	cloves	garlic - minced
1	pinch	red pepper flakes
1	bottle	dry white wine
		sugar
1	pound	spaghetti
1	tablespoon	unsalted butter - chilled
2	ounces	parmesan cheese (about 1 cup) - grated
1/4	cup	pine nus - toasted and chopped

Heat 1 tbspn oil in a 12 inch skillet over med-high heat until shimmering. Add chard stems and 1/2 tspn salt; cook, stirring occasionally, until stems are crisp-tender, 3 to 4 minutes. Add chard leaves and continue to cook until leaves are tender, about 4 minutes. Transfer chard to large plate and spread in even layer; set aside.

Return empty skillet to med-low heat. Add remaining 2 tbspn oil, garlic and pepper flakes; cook, stirring frequently, until garlic begins to turn golden, 2-3 minutes. Carefully add 1 1/2 cups wine and incread heat to med-high. Cook until wine is reduced to 1/2 cup. about 8 minutes. Taste and season with up to 1 tablespoon sugar.

Bring 4 quarts water to boil in large pot. Add pasta and 1 tbspn salt and cook, stirring often, until pasta is flexible but not fully cooked, about 4 minutes. Reserve 2 cups cooking water, then drain pasta.

Transfer pasta to skillet with reduced white wine. Place skillet over medium heat; add 1/2 cup unreduced wine and cook, tossing constantly until wine is fully absorbed. Continue to add remaining wine, 1/2 cup at a time, tossing constantly, until pasta is al dente, about 8 minutes. Add pasta water, 1/2 cup at a time, if wine is fully absorbed before done.

Remove skillet from heat. Stir in 1/2 cup pasta water, butter, 3/4 cup parmesan, and cooked chard until sauce lightly coats pasta and is evenly distributed. Season to taste with salt and pepper. Transfer to platter and sprinkle with remianing 1/4 cup cheese and pine nuts.