

## FETUCCINE WITH SHRIMP, SWISS CHARD AND TOMATOES

dried fettuccine (enough for two)  
1 shallot, finely diced  
1 Tbs olive oil  
1 shallot, finely diced  
big bunch of Swiss chard  
12-15 large shrimp  
zest of a lemon  
tomato puree  
salt and pepper



Place a large pan with salted water to boil.

Shred the chard leaves after removing the central, tough stem. If you have extra time, dice the stems and start sauteing them a few minutes before adding the rest of the leaves; otherwise send them to your compost bin.

Heat the olive oil, add the diced shallot, cook for a couple of minutes, add the chard, season lightly with salt and pepper, and cook in medium heat until it starts to get soft, about 5 minutes. Increase the heat to high and add the shrimp. Cook until they turn opaque, add the tomato puree, lemon zest to taste, simmer a couple of minutes, adjusting the seasoning with salt and pepper.

Meanwhile, cook the pasta until *al dente*. Reserve a little of the pasta cooking water, drain the pasta and add it to the skillet with the shrimp mixture. Simmer everything together to perform the beautiful marriage of sauce and pasta, thinning it with some of the pasta cooking water if necessary.