

PASTA WITH CARAMELIZED ONIONS AND WILTED GREENS

For this recipe you can use any of the big dark leafy greens that we'll continue to get from Elaine and John all season. These include **kale**, **collards**, **spinach**, or the **Swiss chard** that may be in your box this week. Use a regular skillet (not a nonstick pan) for this recipe and you'll get more flavor and color in the sauce.

Pasta with Caramelized Onions and Wilted Greens

Serves 4

1 tablespoon olive oil
2 tablespoons butter
4 medium onions, peeled and cut into ¼" thick rings
1 teaspoon sugar
4 cups chicken broth or water
Salt and pepper
1 lb. fettuccini
1 large bunch of dark leafy greens washed, with tough ribs removed and leaves torn into pieces

Heat oil and 1 tablespoon butter in a large skillet over medium high heat. Add onions and sugar; cook, stirring occasionally until well browned, about 10 minutes. Turn heat to low; continue to cook, stirring occasionally, until very soft about another 10 minutes.

Remove half the onions and set aside. Add broth or water to the pan and bring to a boil. Cook over high heat, scraping bottom of pan, for 10 minutes. Season to taste with salt and pepper.

Cook the pasta in boiling salted water until a little underdone, and drain. Add to the broth and simmer for 2 to 3 minutes. Add greens and cook, covered, until wilted, about 1 minute. Stir in additional tablespoon of butter.

Divide among four shallow bowls, garnish with reserved onions and serve.

Kitchen Notes: You can use more or less of the greens depending on your mood and how much of them you happen to have collected in your crisper drawer.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.