

Lemony Collard Greens Pasta

Serves: 2

Total Time: 20 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 medium pot

- 1 medium skillet
- 1 wooden spoon

Ingredients

- 1 bunch collard greens
- 5-8 oz thin spaghetti
- 3 tbsp pine nuts
- 1 tbsp olive oil
- 2 small cloves garlic, pressed or minced

- 1 pinch red pepper flakes
- Fine salt, as needed
- Black pepper
- 1 oz. Parmesan cheese, shaved
- $\frac{1}{2}$ or more of a lemon, cut into wedges

Instructions

- Bring a pot of salted water to a boil and cook pasta according to directions
- Keep $\frac{1}{2}$ cup pasta water and drain the noodles
- Cut out the center rib of each collard green, then cut into ribbons
- Heat a medium skillet over medium heat and toast the pine nuts until they're golden and fragrant
- Let the skillet cool to medium heat, the heat olive oil
- Add red pepper flakes and garlic, then stir
- When the oil is hot, add in collard greens and sprinkle them with salt.
- Stirring often, sauté the greens until wilted and dark green
- Remove from heat and add to pasta, adding more oil and pasta water.
- Top with pine nuts and Parmesan and garnish with lemon wedges
- Serve and enjoy!

