

Fall Green Pasta with Gorgonzola and Toasted Walnuts

3 T olive oil
1 T garlic, chopped
1 small onion, chopped
2 cups kale, cleaned and cut
2 cups Swiss chard, cleaned and cut
1/2 lb cooked pasta
1/4 cup lemon juice
4 oz gorgonzola
1/2 cup toasted walnuts, chopped
2 T fresh sage
2 T fresh thyme
2 oz unsalted butter
salt and pepper to taste

In a large sauté pan, heat olive oil over medium high heat. Add the garlic and onions and cook for 1 minute or until tender. Add the Swiss chard and kale and cook until tender. Add the cooked pasta and gently toss. Reduce heat to medium. Add the lemon juice, gorgonzola, walnuts and fresh herbs mixing well into the pasta to coat evenly. Finish with butter and season with salt and pepper.



ATLANTA BOTANICAL GARDEN