

Kale & Sundried Tomato Pasta



INGREDIENTS

- 2 tbsp evo
- 3 shallot or tropea onion, thinly sliced
- 1 bulb of fennel, thinly sliced
- 3 garlic cloves, sliced
- 1/4 tsp red pepper flakes
- 1/4 c chopped fresh sage
- 12 oz any short pasta
- 1/4 c white wine
- 6 c torn kale (stems removed)
- 8-10 sundried tomatoes, chopped
- 1/4 c walnuts, chopped
- 2 tbsp lemon juice
- 1/4 tsp sea salt and black pepper
- pecorino cheese, for serving

INSTRUCTIONS

1. Bring a large pot of thoroughly salted water to a boil and cook the pasta by the box instructions until al dente.
2. Heat evo in large skillet over medium heat, Add the shallots, fennel, garlic, red pepper flakes, salt, pepper and cook until the fennel is tender (about 8 minutes).
3. Add white wine and let reduce for 30 seconds. Then, reduce the heat to low, add the kale and toss until just wilted. Add pasta to the skillet and mix. Add the sundried tomatoes, walnuts, and lemon juice and toss to incorporate everything well.
4. Season to taste and plate, drizzle evo and grated pecorino romano and serve.