



## Creamy Whole Wheat Fusilli

with Swiss Chard & Lemony Breadcrumbs



30-40min



2 Servings

This velvety pasta dish is made easily elegant with creamy, buttery Swiss chard and shallots and nutty parmesan mixed in and sprinkled over top. Homemade breadcrumbs get sprinkled with fresh lemon zest before heading into the oven—a simple step that make a big impact. Cook, relax, and enjoy!

## What we send

- lemon
- green Swiss chard
- shallot

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- large pot
- large skillet
- rimmed baking sheet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 835.0kcal, Fat 28.0g, Proteins 29.2g, Carbs 109.5g



### 1. Make breadcrumbs

Preheat oven to 350°F. Tear ciabatta roll into small pieces and toss with 2 tablespoons oil on a rimmed baking sheet. Season with ¼ teaspoon salt and several grinds pepper. Zest lemon over top. Bake until golden and toasted, 8-12 minutes.



### 4. Cook pasta

Add half of the fusilli (8 oz) to boiling water and cook, stirring occasionally, until almost al dente, about 6 minutes (reserve the rest for another meal). Stir chard leaves into pot and cook until chard is wilted and pasta is al dente, about 1 minute more. Reserve ½ cup pasta water and drain.



### 2. Prep chard & shallots

Bring a large pot of salted water to boil. Remove Swiss chard stems and inner ribs from leaves. Cut ribs and stems into 2-inch lengths and tear leaves into 2-inch pieces. Halve, peel, and thinly slice shallot.



### 5. Finish sauce

Add cream cheese to skillet with chard stems and shallots. Cook over medium-high, stirring, until melted. Add milk and cook, stirring, until thickened, 2 minutes. Add chard leaves, pasta, and ¼ cup pasta water. Cook, stirring, until sauce thickens and coats pasta, 2-4 minutes; season with pepper and ½ teaspoon salt.



### 3. Cook stems and shallots

Melt butter in a large skillet over medium-high heat. Add chard stems and ribs and shallots and cook, stirring often, until softened, 3-5 minutes.



### 6. Serve

Grate Parmesan and stir ¾ into pasta. Halve lemon, squeeze a little over top, and stir to combine. Add more pasta water if needed to loosen sauce. Serve pasta topped with lemony breadcrumbs and remaining Parmesan. Enjoy!