

Orecchiette with Swiss Chard and Burrata

By Gail Simmons

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Serves 4

Kosher salt

1 pound dried orecchiette pasta

1/4 cup extra-virgin olive oil

2 tablespoons unsalted butter

2 large garlic cloves, very thinly sliced

1/2 teaspoon red pepper flakes

1 pound (about 1 large or 2 small bunches) Swiss chard, leaves torn into 2-inch pieces, ribs and stems thinly sliced crosswise

3 tablespoons freshly grated lemon zest (from about 4 to 5 large lemons, divided)

3 tablespoons fresh lemon juice (from about 2 large lemons)

3 tablespoons freshly grated Parmigiano-Reggiano cheese

12 ounces burrata cheese

1/2 cup torn basil leaves

Coarsely ground black pepper

In a large saucepan of well-salted water, cook the pasta until al dente.

Meanwhile, in a large skillet, heat the oil and butter over medium heat until the butter is melted. Add the garlic, red pepper flakes, and 3/4 teaspoon salt. Cook, stirring occasionally, until garlic is fragrant and golden, 2 to 3 minutes. Add half of the chard leaves and stems and continue cooking, stirring frequently, until the greens are wilted. Add the remaining chard leaves and stems, 2 tablespoons of the lemon zest, and the lemon juice. Cook, stirring, until all of the chard is just wilted. Remove the pan from the heat.

Drain the pasta, reserving 1 cup of the cooking water. Return the pasta to the pot. Add the chard and the reserved cooking water and cook over medium heat, stirring for 30 seconds. Stir in the Parmesan cheese and adjust the seasoning to taste.

Spoon the pasta into bowls. Cut the burrata cheese into 1-inch chunks. Top the pasta with the burrata and sprinkle with the basil leaves and remaining 1 tablespoon zest. Season with salt and pepper to taste and serve.