

Lasagna with Chard, Ricotta & Walnuts

SIX SERVINGS

INGREDIENTS

- 1 cup walnuts
 - 2–3 pounds greens, stems removed★
 - 2 tablespoons olive oil,
plus extra for greasing dish
 - 3 large garlic cloves, minced
 - 1/3 cup white wine
 - 1 cup whole milk ricotta
 - 1 cup freshly grated parmesan
 - 8 ounces coarsely grated mozzarella
 - 1 1/4 cups whole milk
 - 1 (8 ounce) box of no-boil lasagna noodles★
- salt & pepper

★ J. NOELLE NOTES

The recipe calls for 2 to 3 pounds or bunches of chard, but I used 1 bunch of chard (about 6 ounces), 1 1/2 pounds of spinach (one whole bag from an Angelic Organics box) and 6 ounces of radish greens.

I didn't have no-boil noodles; I used regular noodles, cooked them until al dente and the recipe turned out great. Since I used regular lasagna noodles and did not need the extra moisture to cook the no-boil noodles, I cut down the amount of milk to about half.

I chopped my greens in a food processor along with two gloves of garlic. With the machine running, drop the two cloves of garlic through the shoot. Process until finely chopped, then add the greens. Pulse until chopped, but be careful not to over-process.

FIRST

Bring two gallons of water to a boil for the chard and pasta. Preheat oven to 400 degrees, then toast the walnuts in a shallow pan until pale gold and fragrant, 7 to 10 minutes. Chop finely and set aside.

When the water boils, add 1 tablespoon salt and the greens. Cook until tender, about 5 minutes, even if the water doesn't return to a full boil. Scoop the greens into a colander and press out most of the water. Reserve the water. Finely chop the greens.★

SECOND

Heat the oil in a wide skillet and add two cloves of garlic, then add greens (*or skip this step if you combined the garlic with the greens in a food processor*). Cook over medium-high heat, turning frequently, for several minutes. Add wine and allow it to cook down. Turn off heat.

Combine ricotta, parmesan, all but 3/4 cup mozzarella (reserve for topping lasagna) and remaining clove of garlic in a bowl. Stir in 1/3 cup reserved cooking water, then add the greens mixture. Mix together, taste for salt and season with pepper.

THIRD

Bring reserved water back to a boil. Lightly oil an 8 x 10- or 9 x 13-inch baking dish. Drizzle 1/4 cup milk over the dish – it won't distribute evenly because of the oil.

Drop 3 pieces of the instant pasta into the water and boil for 1 minute. Remove and fit them in the dish. Sprinkle with 1/4 cup milk, 1/3 of the cheese and greens mixture and 1/4 cup walnuts. Repeat twice more with the pasta, milk, cheese/greens mixture and nuts. When you get to the last layer, add the remaining milk, reserved mozzarella and nuts.

LAST

Place four toothpicks in the pasta to make a tent, cover with foil and bake for 25 minutes. Remove foil and bake for another 10 minutes or until lightly browned on top. Let sit for 10 minutes, cut in portions and serve.