

# Spaghetti with Greens

## Ingredients

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1 lb Spaghetti  
1/4 c Olive Oil  
6 Anchovy Fillets  
6 clv Garlic (finely chopped)  
1 Scallion (finely chopped)  
1 Swiss Chard (stemmed and shredded)  
1/2 t Crushed Red Pepper  
0 pn Ground Nutmeg  
0 ds Salt  
0 ds Ground Black Pepper

## Instructions

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1. Bring a large pot of water to a boil, add the pasta and cook until al dente. Drain reserving a ladleful of the cooking water.

2. In a large skillet, heat the olive oil over medium heat. Stir in the anchovies until melted. Add the garlic and cook, stirring, until lightly golden, about 3 minutes. Add the scallions and cook, stirring, for 1 minute. Stir in the Swiss chard and crushed red pepper, cover and cook until wilted, 3 minutes. Add the nutmeg and season with salt and black pepper.

3. Stir the reserved pasta cooking water into the chard mixture. Add the pasta and toss.