

Pappardelle with Tomatoes and Kale



Ingredients

1 Tbsp. extra-virgin olive oil
1 medium shallot, chopped
Sea salt and freshly ground black pepper
1½ cups chopped carrots
3 garlic cloves, minced
1 tsp. dried oregano
¼ teaspoon red pepper flakes
¼ cup dry white wine
1 Tbsp. balsamic vinegar
1 14.5-oz can diced tomatoes
8 oz. pappardelle pasta
2 cups chopped kale leaves
½ cup cannellini beans
¼ cup pine nuts
2 tsp. capers
¼ cup chopped chives
Parmesan cheese for topping

Instructions

In a large pot, heat olive oil over medium heat. Add shallot and a pinch of salt and pepper and cook until soft, about 2 minutes. Add carrots, garlic, oregano, red pepper flakes, and another few pinches of salt. Let cook, stirring occasionally, until vegetables are lightly browned, about 5 minutes.

Add white wine. Stir and let wine cook off until it's nearly evaporated, about 30 seconds. Add balsamic vinegar and tomatoes. Cover and reduce heat to a simmer. Cook until carrots are tender, about 15 minutes.

Meanwhile, bring a medium pot of salted water to a boil. Prepare pasta according to the package instructions. Drain pasta.

Stir kale into the sauce and let it wilt down, about 1 minute. Add pasta, cannellini beans, pine nuts, capers, and chives. Toss gently to combine. Top with Parmesan cheese. Makes 4 servings.

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