

# SWISS CHARD AND TOMATO LINGUINE WITH BALSAMIC GLAZED CHICKPEAS

A MODIFIED RECIPE  
BY THUG KITCHEN



## Balsamic Glazed Chickpeas

1 tablespoon olive oil  
1 ½ cups cooked chickpeas (1 15 oz can, rinsed)  
2 tablespoons balsamic vinegar  
¼ teaspoon garlic powder

## Swiss Chard And Tomato Linguine

1 lbs linguine or other long noodle  
1 TBSP olive oil  
1 pkg of LSF baby swiss chard or beet greens, chopped,  
2-3 cloves of garlic, you do you!  
2/3 cup white wine  
¼ tsp salt  
1 jar of LSF canned tomatoes  
¼ tsp red pepper flakes  
¼ cup sliced black olives (or green olives... or no olives)  
1TBSP balsamic vinegar

First, put on a big pot of water and cook the pasta according to the package direction.

Next, in a large stockpot warm up the olive oil over a medium heat for the chickpeas. Yeah, it seems kinda big but we're gonna use that for the sauce in a bit and we're too lazy to have multiple dirty pots. Add the chickpeas and sauté for 2-3 minutes or until the chickpeas are all warmed up and starting to sizzle. Pour over the balsamic and continue gently stirring until most of the liquid has evaporated, another 2-3 minutes. Sprinkle over the garlic powder, turn off the heat, and pour the chickpeas into a bowl while you make the sauce.

Now rinse out that same pot and then warm up the olive oil for the sauce. Add the swiss chard and stir it around so some oil covers it all. It might look like too much chard it is going to cook down so just keep stirring it all up for about 3 minutes until it's all wilted. Add the garlic, white wine, and salt, and cook for another 2 minutes. Add the can of diced tomatoes, juice and all, and the red pepper flakes and cook for another 3-5 minutes or until the chard is cooked all the way down and tastes tender. Fold in the cooked pasta and cook it for another minute so it'll absorb some of the sauce. Turn off the heat and then fold in the olives and balsamic vinegar. Taste and add more garlic, red pepper flakes, or whatever you feel like. Serve right away with chickpeas.