

Whole-Grain Spaghetti with Kale and Tomatoes

Serves 4

Ingredients

6 ounces whole-grain spaghetti
2 tablespoons olive oil
1 medium red onion, thinly sliced
2 cloves garlic, chopped
kosher salt and black pepper
1 bunch kale, thick stems removed and leaves torn into bite-size pieces (about 8 cups)
2 pints grape tomatoes, halved
1/3 cup chopped roasted almonds
1/4 cup grated pecorino (1 ounce), plus more for serving

Cook the pasta according to the package directions. Reserve 1/4 cup of the cooking water; drain the pasta and return it to the pot.

Meanwhile, heat the oil in a large skillet over medium-high heat. Add the onion, garlic, 1/4 teaspoon salt, and 1/8 teaspoon pepper. Cook, stirring occasionally, until beginning to brown, 4 to 5 minutes.

Add the kale and cook, tossing frequently, until tender, 2 to 3 minutes. Add the tomatoes and cook, tossing frequently, until the tomatoes begin to soften, 1 to 2 minutes more.

Add the kale mixture, almonds, pecorino, and reserved cooking water to the pasta and toss to combine. Serve with additional pecorino.

Credit: Real Simple