

Linguine with Greens, Yogurt, Almonds and Blue Cheese

Aglaia Kremezi - Relish Magazine April 2012
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Servings: 8

1 pound linguine
1 pound mixed greens or spinach leaves, coarsely chopped
4 tablespoons extra-virgin olive oil
2 cloves garlic, minced
2 ounces Roquefort, Gorgonzola or Stilton cheese, mashed with a fork
1 cup creamy Greek yogurt or whole-milk yogurt
1/2 teaspoon coarse salt
freshly ground black pepper
2/3 cup unskinned almonds, coarsely ground
fruity extra-virgin olive oil (for drizzling) (optional)

Cook the pasta in salted water according to package directions. One minute before the end of cooking, drop the greens into the pot. Drain the pasta and greens, reserving one cup of the cooking liquid.

In the same pan, warm the olive oil over medium heat. Add the garlic and saute' for 1 minute.

Add the pasta and greens, cheese, yogurt and about 1/2 cup or more of the cooking liquid, enough to moisten the pasta.

Add the salt, pepper and almonds. Toss well.

Serve in a warm bowl or platter. Drizzle with the fruity olive oil, if using.

Per Serving (excluding unknown items): 271 Calories; 8g Fat (25.6% calories from fat); 7g Protein; 43g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 122mg Sodium. Exchanges: 3 Grain(Starch); 0 Vegetable; 1 1/2 Fat.