

# Caesar-style penne

## Description



**Yield**  
4 servings



**Scheduling**  
Preparation: 30–40 minutes



**Nutritional values** (100 g or 100 ml)  
energy: 1'530 kJ/365 kcal;  
fat: 10.6 g, of which saturated 2.4 g;  
carbohydrates: 41 g, of which sugars 2.7 g  
protein: 7.1 g; salt 0.7 g

## Recipe

### Ingredients (1'516 g)

800 g	Swiss chard
60 g	parmesan cheese, block
8 g	garlic
6 g	chilli peppers
8 g	table salt
400 g	penne rigate
150 g	olive oil
60 g	breadcrumbs
20 g	lemon juice, fresh
4 g	Worcestershire sauce

## Production

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### Preparation

Bring plenty of water to the boil in a medium-sized saucepan.

Meanwhile, prepare the Swiss chard, cutting off the lower part of the stalk generously. Then cut the rest into strips about 1 cm wide. Grate the Parmesan cheese using a rösti grater. Peel and finely chop the garlic clove. Halve the chilli pepper lengthways, remove the seeds and dice finely. Salt the boiling water. Add the Swiss chard strips and blanch. Remove with a skimmer, place in a sieve and rinse under cold water. Drain thoroughly.

Bring the Swiss chard water back to the boil, add the penne and cook until al dente.

Meanwhile, heat the olive oil in a non-stick frying pan. Sauté the garlic and chili pepper until translucent, then sprinkle in the breadcrumbs and fry until golden brown.

Pour the penne into a sieve and drain well. Add to the breadcrumb mixture with the Swiss chard and heat thoroughly while stirring. Season to taste with lemon juice, Worcestershire sauce, and salt if necessary. Finally, mix in the Parmesan shavings. Serve immediately.