

### Arugula, Greens, & Pasta

Takes about 15 minutes. Serves 4

- \* 8 oz. mushrooms, sliced.
- \* 4 T. olive oil
- \* 4 garlic cloves.
- \* 2 cups mixed chopped greens (ie turnip, arugula, kale, spinach etc.)
- \* 2 cups cooked and drained chickpeas.
- \* 2 cups cooked gemelli pasta (or any other short thicker pasta)
- \* 3 T. pesto
- \* 1/3 cup wine or liquid if necessary.
- \* salt & fresh ground pepper to taste.
- \* romano cheese or substitute

Saute mushrooms in oil & slivered garlic cloves, add the greens & cook until wilted, add pasta, chickpeas and pesto.

Moisten with liquid and heat through.

Season with salt & pepper.

Serve in pasta bowls with vegan grated cheese replacer.

You could use other beans like Great Northern, add some sun-dried tomatoes, and/or pitted olives if desired also.

Use all one kind of greens or whatever you find in your garden this summer or at the market.

Don't overcook.