

# 5-Color Chard & Bacon Linguine

prep & cook 30 min ★ servings 4

## INGREDIENTS

8 oz uncooked linguine  
4 bacon strips, chopped  
4 garlic cloves, minced  
1/2 c chicken broth  
1/2 c dry white wine  
1/4 tsp salt  
6 c chopped Swiss chard (about 6 ounces)  
1/3 c shredded parmesan cheese

## INSTRUCTIONS

Cook linguine according to package directions; drain. Meanwhile, in a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Add garlic; cook 1 minute longer.

Add broth, wine, salt and Swiss chard to skillet; bring to a boil. Cook and stir 4-5 minutes or until chard is tender.

Add linguine; heat through, tossing to combine. Sprinkle with cheese.

