Pasta Rosa Verde

Makes 4 servings

8 ounces whole wheat penne pasta
1 tablespoon olive oil
1 medium onion, thinly sliced
2 garlic cloves, minced
4 to 6 medium tomatoes, seeded and coarsely chopped
1 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon crushed red pepper (optional)
3 cups arugula, watercress, and/or spinach, coarsely chopped
1/4 cup toasted pine nuts
2 tablespoons crumbled Gorgonzola or other blue cheese

1. Cook the pasta according to package directions. Drain and keep warm.
2. Heat the olive oil in a large skillet over medium heat. Sauté the onion and garlic until the onion is tender. Stir in the tomatoes, salt, pepper, and red pepper, if using. Cook, stirring, about 2 minutes, until the tomatoes are warm. Mix in the arugula, watercress, or spinach and heat until just wilted.
3. Spoon the pasta into bowls and top with the tomato mixture. Sprinkle with the toasted pine nuts and cheese.