

## **Farfalle with artichokes, mustard greens and slow-cooked onions**

2 tablespoons olive oil

4 cups thinly sliced onion

¼ teaspoon salt

½ pound mustard greens, chopped

1 13 ¾ oz. can artichoke hearts, rinsed, drained, and quartered

1 cup vegetable bouillon

¾ pound farfalle

freshly ground pepper

lightly toasted chopped walnuts

Heat oil in a very large, deep skillet over medium heat. Add onion and sauté 1 minute. Add salt and sauté 5 minutes longer. Turn heat to low and continue cooking the onion for 20 more minutes. Meanwhile, put up a large pot of water to boil for the pasta.

Stir mustard greens, artichoke hearts, and bouillon into onions, and bring to a boil. Turn heat very low, cover, and simmer gently 5-8 minutes, stirring occasionally from the bottom.

Cook pasta until just tender. Drain well and transfer to the pan containing the onion mixture. Stir well over low heat for 5 minutes. Serve topped with freshly ground pepper and chopped walnuts, if desired.

**Yield:** 4-5 servings

Source: Mollie Katzen's Vegetable Heaven