

Penne with Green Olives and Feta

MOLLY STEVENS

BON APPÉTIT APRIL 2008

Yield Makes 4 to 6 servings

Ingredients

1/4 cup chopped fresh Italian parsley

1 teaspoon finely grated lemon peel

1 garlic clove, minced

1 large bunch greens (such as spinach, mustard greens, kale, or broccoli rabe; about 1 pound), thick stems removed, spinach left whole, other greens cut into 1-inch strips (about 10 cups packed)

12 ounces penne

5 tablespoons extra-virgin olive oil, divided

1/2 cup coarsely chopped pitted Kalamata olives

1/2 cup crumbled feta cheese (about 3 ounces)

Preparation

Mix parsley, lemon peel and garlic in small bowl; set aside.

Bring large pot of salted water to boil. Add greens and cook just until tender, 1 to 6 minutes, depending on type of greens. Using skimmer or slotted spoon, transfer greens to colander to drain. Return water to boil. Add pasta and cook just until tender but still firm to bite, stirring occasionally. Drain, reserving 3/4 cup pasta cooking liquid. Return pasta to pot; add greens and 3 tablespoons oil and toss. Stir in olives, feta, and enough reserved pasta cooking liquid by 1/4 cupfuls to moisten. Season with salt and pepper. Transfer to bowl. Drizzle with remaining 2 tablespoons oil. Sprinkle with parsley mixture and serve.