**PASTA WITH SWISS CHARD BACON AND LEMONY RICOTTA Recipe by [dicentra](https://www.food.com/user/283251)**

**INGREDIENTS**

**1 lb**[**corkscrew macaroni**](https://www.food.com/about/pasta-273)

**2 tablespoons**[**olive oil**](https://www.food.com/about/olive-oil-495)

**5 slices**[**bacon**](https://www.food.com/about/bacon-352)**, coarsely chopped**

**3** [**garlic cloves**](https://www.food.com/about/garlic-165)**, chopped**

**1 small**[**yellow onion**](https://www.food.com/about/onion-148)**, chopped**

**1⁄2 teaspoon**[**red pepper flakes**](https://www.food.com/about/red-pepper-flakes-507)

**1 bunch**[**swiss chard**](https://www.food.com/about/chard-217)**, cleaned and coarsely**

**chopped**

**1 cup vegetable stock**

**1 cup**[**ricotta cheese**](https://www.food.com/about/ricotta-cheese-291)

**1** [**lemon, juice and zest of**](https://www.food.com/about/lemon-125)

**1/4 cup**[**parmesan cheese**](https://www.food.com/about/parmesan-cheese-467)**, grated**

**DIRECTIONS**

* Bring a large pot of water to a boil for the pasta. When the water comes to a boil, add salt and cook the pasta al dente.
* While the pasta cooks, preheat a large skillet over moderate heat. Add the olive oil and bacon, and cook until the bacon crisps, about 3 minutes.
* To the bacon add the garlic, onions, salt, pepper and red pepper flakes and cook, stirring frequently, for 5 minutes or until the onions are lightly caramelized.
* Add the chopped Swiss chard, toss to coat, and wilt the chard down.
* Turn the heat up to high and add the vegetable stock. When the liquid comes to a boil, reduce the heat and simmer for 6 to 7 minutes.
* In a small bowl, combine the ricotta with the lemon zest and season with salt and pepper. Place ¼ cup of the ricotta mixture in the bottom of 4 bowls. Set aside.
* Add the lemon juice to the Swiss chard. Drain the pasta well and toss with the greens for a minute to let the juices absorb into the pasta.
* Turn the heat off and add the grated Parmesan cheese and toss to distribute. Serve immediately, dishing it up on top of the ricotta cheese. Stir before eating.
* **NUTRITION INFO**
* **Serving Size:** 1 (405) g **Servings Per Recipe:** 4
* **AMT. PER SERVING% DAILY VALUE**
* **Calories: 796.7**
* Calories from Fat 262 g33 %
* Total Fat 29.1 g44 %
* Saturated Fat 12.4 g62 %
* **Cholesterol** 62 mg20 %
* **Sodium** 815.7 mg33 %
* **Total Carbohydrate** 97.1 g32 %
* Dietary Fiber 5.6 g22 %
* Sugars 6.5 g26 %
* **Protein** 36.2 g72 %