

Meghan Markle noodle dish

Interpreted from Netflix

Serves 2

4-5 tablespoons olive oil
10-15 small cherry tomatoes (variety)
2 cloves garlic
Kosher salt
Fresh ground pepper
1-2 oz Goat cheese
2-3 leaves Swiss Chard
Lemon zest of one lemon
Handful of fresh arugula
4oz Vermicelli pasta
Grated parmesan



Photograph: Henri T. de Hahn

1. Boil 3-4 cups of water
2. Halve the tomatoes, and mince the garlic
3. Remove stems from Swiss Chard and slice. Roughly tear leaves and set aside.
4. In a large deep skillet, set the halved tomatoes, garlic, sliced Swiss Chard stems, and goat cheese. Add olive oil and Kosher salt.
5. Cook mixture uncovered at high temperature for 4-5 minutes. Mix a couple of times.
6. Set unbroken pasta in skillet, pour 3 cups of water or a little more if using more pasta, and cook covered over high heat.
7. Remove lid, mix ingredient so that pasta does not glue together, add Swiss Chard leaves, and let the water slowly evaporate while cooking at medium
8. Continue to cook dish until pasta is all dente. Add water as needed to keep dish moist and creamy.
9. At the last minute, add arugula and lemon zest and mix well. (The original recipe calls for chili flakes, I omitted them but if wanting a zestier flavor, I would add a pinch of Japanese chili)
10. Add a little Parmesan and serve in warm bowl.

