

Charred Leek Pasta with White Wine & Swiss Chard

A rich, restaurant-style vegan pasta featuring sweet charred leeks, white wine, garlic, and silky Swiss chard.

Ingredients (Serves 2–3)

- 8 oz pasta
- 2 large leeks
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 1/2 cup dry white wine
- 1 cup vegetable stock
- 1 bunch Swiss chard
- 1/4 cup nutritional yeast
- 1 tbsp lemon juice
- Salt & pepper
- Optional: toasted pistachios, seared king oyster mushrooms, lemon zest

Instructions

A) Heat a cast-iron skillet over medium-high heat with a little olive oil. Place the leeks cut-side down and cook until deeply charred on the cut side.

B) Pour the white wine into the pan and reduce for 2–3 minutes. Add the vegetable stock, cover if needed, and simmer until the leeks are completely tender. Transfer everything to a blender with the nutritional yeast and blend until silky smooth.

3) Cook the pasta until just shy of al dente. Reserve 1 cup of pasta water before draining.

4) In the same pan, sauté the garlic for about 30 seconds. Add the leek puree and bring to a gentle simmer.

5) Add the Swiss chard and cook until wilted. Toss with the pasta, lemon juice, and enough reserved pasta water to create a glossy sauce. Season with salt and pepper.

6) Plate and finish with toasted pistachios, seared king oyster mushrooms, and lemon zest if desired.

Chef's Tip

Don't rush the char on the leeks—the deep caramelization creates the sweet, smoky foundation of the entire dish.