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| |  | | --- | | Sauteed Swiss Chard  This recipe can make use of Riverside’s farm-fresh Swiss Chard.  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  **Ingredients**   * 1 1⁄2 tablespoons butter * 1 1⁄2 tablespoons olive oil * 2 garlic cloves, minced * 1 pinch dry crushed red pepper * 2 bunches **swiss** **chard**, stems trimmed, leaves cut into ½” pieces * 1⁄2 lemon, juice of * Salt   **Directions**   1. Melt butter and oil in heavy large pan over medium-low heat. Add garlic and crushed red pepper. 2. Sauté until fragrant, about 1 minute. 3. Add swiss chard; stir to coat. 4. Cover and cook until tender (stirring occasionally) about 8 minutes. 5. Squeeze juice from 1/2 lemon onto chard. 6. Season to taste with salt.       Source: [geniuskitchen.com](http://www.geniuskitchen.com/recipe/sauteed-swiss-chard-dont-be-afraid-232055) | |