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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) |

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