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| Swiss Chard ChipsThis 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 pound of **swiss** **chard**, washed, dried, and ribs cut out
* 2-3 Tablespoons olive oil
* Sesame seeds (opt.)
* Kosher salt

**Directions**1. Wash chard well.  Cut out ribs from each leaf.  Dry leaves really well with paper towels.
2. Preheat oven to 400 degrees.
3. Toss chard with olive oil and sesame seeds if you’re using them.
4. Spread out chard leaves on baking sheets, making sure the leaves don’t overlap.  You’ll probably have to work in batches.
5. Bake leaves for 4 minutes, then check them.  Some might be done, some might need flipped and cooked for another minute or so.
6. Let chips cool for a few minutes before eating.

Source: [macheesmo.com](https://www.macheesmo.com/swiss-chard-chips/) |

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