Chard Breakfast Skillet
From – Women's Health Magazine

1 ¼ cup quartered cherry tomatoes
1 Tbsp red wine vinegar
2 bunches chard
2 cups chopped onion
3 Tbsp olive oil
4 cloves garlic – minced
½ tsp salt
½ tsp black pepper
4 eggs

• In a small bowl toss cherry tomatoes with vinegar and set aside.
• Wash the chard leaves.
• Removed stems from leaves and chop separately.
• In a large cast-iron skillet over medium heat, saute chard stems and onion in olive oil until softened, about 10 minutes.
• Reduce heat to low, add garlic and saute 1 minute.
• Add chard leaves, salt and pepper.
• Turn heat to high and toss with tongs until leaves wilt.
• Using the back of a spoon, make for indents in chard.
• Crack 1 egg into each nest, cover the skillet, reduce heat slightly and cook until yolks are medium-set, about 4 minutes.
• Add cherry tomatoes, then serve.

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