

Chard in Dijon Mustard Sauce

From – *mariquita.com*

2 ½ Tbsp olive oil
1 bunch green onions – chopped
2 cloves garlic-minced
½ pound mushrooms-sliced
1 bunch chard-finely shredded including stems
1 Tbsp Dijon mustard

- Heat the oil in a large skillet.
- Saute the onions and garlic for 2 minutes until softened and tender.
- Add mushrooms and cook 4 to 5 minutes more.
- Add chard, cover and cook over low heat for about 5 minutes, or until chard is tender but still crisp.
- Mix in mustard and heat 1 to 2 minutes more. Stir and serve immediately.



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