Sauteed Swiss Chard with Parmesan Cheese

From –allrecipes.com

2 Tbsp butter
2 Tbsp olive oil
1 Tbsp minced garlic
½ small onion, diced
1 bunch Swiss chard, stems and center ribs cut out and chopped together, leaves coarsely chopped separately
½ cup dry white wine
1 Tbsp fresh lemon juice, or to taste
2 Tbsp freshly grated Parmesan cheese
salt to taste (optional)

- Melt butter and olive oil together in a large skillet over medium-high heat.
- Stir in the garlic and onion, and cook for 30 seconds until fragrant.
- Add the chard stems and the white wine.
- Simmer until the stems begin to soften, about 5 minutes.
- Stir in the chard leaves and cook until wilted.
- Finally, stir in lemon juice and Parmesan cheese.
- Season to taste with salt if needed.

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