Warm Marinated Chard

From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

1 ½ pounds chard
1 Tbsp olive oil
6 garlic cloves, minced
salt & pepper to taste
2 Tbsp balsamic or red wine vinegar

• Trim chard leaves from stems and coarsely chop both leaves and stems but keep them separate.
• Heat a wok or large heavy skillet.
• When hot add olive oil and chard stems.
• Stir and cook 2 minutes on high heat.
• Add garlic and leaves and stir-fry 2-5 minutes until leaves are limp.
• Remove from heat add salt, pepper, and vinegar. Toss to mix well.

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