

Sautéed Rainbow Chard

Serves 6 to 8

- 2 pounds organic rainbow chard
- ⅓ cup olive oil
- 5 tablespoons organic unsalted butter
- 6 cloves garlic, peeled and thinly sliced
- 1 small red chile, thinly sliced
- Zested and juice of 1 organic lemon
- Maldon sea salt and freshly ground white pepper, to taste

1. Remove leaves from stalks of rainbow chard. Thinly slice stalks and tear leaves into bite size pieces.

2. Heat a large heavy skillet over medium-low heat. Add the olive oil and butter; when the butter has melted and oil-butter mixture is sizzling, add the chile and garlic and cook, stirring frequently, until the oil-butter mixture has absorbed the flavor, 3 to 4 minutes. Add the chard stalks and sauté until tender, about 5 minutes. Add the leaves, lemon zest, salt, and pepper, and sauté until wilted, about 5 minutes. Stir in the lemon juice. Serve immediately.

<http://www.rodaleorganiclife.com/food/10-minute-sauteed-rainbow-chard>