

SAUTEED SWISS CHARD WITH A KICK OF SPICE

Servings: 4

Time: 10 Mins

1. Melt 1.5 tablespoons butter in large pan over low heat.
2. Add a pinch of salt & pepper, 2 finely minced garlic cloves and a pinch of crushed dry red pepper to large pan.
3. Trim stems from 2 bunches of Swiss Chard and break up leaves.
4. Add Swiss Chard to pan and stir to coat with butter mixture.
5. Cover pan and cook about 7- 8 minutes till tender while stirring occasionally.
6. Add juice of a ½ lemon and serve immediately. Add more salt if needed.

