

Chard with Candied Ginger

From – Vegetables from Amaranth to Zucchini

$\frac{3}{4}$ lb chard
salt & pepper
1 Tbsp full-flavored olive oil
grated lemon and/or orange zest
lemon juice to taste
chopped candied ginger

- Prepare chard by washing well and slicing up coarsely.
- Steam leaves for 5 to 10 minutes.
- Toss chard with salt & pepper, grated lemon and/or orange zest, lemon juice, candied ginger and olive oil.
- Transfer to serving dish.
- Serve warm or at room temperature.



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