

Chard with Pine Nuts, Parmesan and Basil

From – *finecooking.com*

1 bunch chard
1 Tbsp extra virgin olive oil
3 Tbsp pine nuts
kosher salt
1 Tbsp minced garlic
1 Tbsp cold unsalted butter, cut into 4 pieces
¼ cup grated Parmigiano-Reggiano
¼ cup thinly sliced fresh basil leaves (8 to 10 large)

- Cut the stems from the chard leaves. Cut or rip the leaves into 2” to 3” pieces and wash and dry them well. Rinse the stems and slice them crosswise 1/4” thick.
- In a 12” non-stick stir-fry pan or skillet, heat the olive oil over medium heat.
- Add the pine nuts and cook, stirring constantly, until lightly browned, 2 to 3 minutes.
- Transfer the pine nuts to a plate, leaving behind as much oil as possible.
- Return the pan to medium-high heat, add the chard stems and a pinch of salt. Cook, stirring occasionally, until shrunken and beginning to brown lightly, 6 to 7 minutes.
- Add the garlic and cook just until fragrant, about 15 seconds.
- Add the chard leaves and ¼ tsp salt. Toss with tongs until just wilted, 1 to 2 minutes. (If using a skillet, you may need to add the chard in batches, letting the first batch wilt before adding more.)
- Remove the pan from the heat.
- Add the cold butter pieces and stir just until the butter has melted.
- Using tongs, immediately transfer about half of the leaves and stems to a serving plate and arrange.
- Sprinkle on half of the Parmigiano, basil and pine nuts.
- Layer on the remaining leaves, stems and pan juices and garnish with the remaining cheese, basil and pine nuts.
- Serve immediately.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com