

Delicata-Chard “Side-or-Sauce”

From – *The Cleaner Plate Club*

1 large (12oz) bunch chard
2 Tbsp olive oil
1 delicata squash – seeded and chopped into ½” cubes.
2 garlic cloves – chopped
½ cup chicken broth
1 Tbsp balsamic vinegar
salt & pepper

- Separate the stems from the leaves of the chard. Chop the stems. Cut the leaves into strips.
- Heat the oil in a large skillet over medium-high heat, then add the squash in a single layer.
- Cook tossing occasionally, until the squash begins to soften, about 5 minutes.
- Add the garlic and the chard stems. Saute for 2 minutes.
- Add the broth and vinegar and simmer until the squash is tender, about 4 minutes longer.
- Add the chard leaves and saute just until they begin to wilt, about 2 minutes.
- Season with salt and pepper.
- Serve as a side dish or use as a main dish by tossing with pasta and topping with grated Parmesan cheese and toasted pine nuts.



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