

Peas and Greens

1 Tbsp olive oil
1 clove garlic or garlic scape - minced
1 pint sugar snap or snow peas
1 bunch chard
2 Tbsp wine
salt & pepper to taste
Parmesan cheese - optional

- Heat oil over medium heat in large skillet
- Add garlic and saute for 3 minutes.
- Remove the stems from the chard, chop, add to skillet and saute 3 minutes.
- Add peas and wine - saute for 3 minutes.
- Cut the leaves of the chard into strips and stir in and cook till just wilted.
- Salt and pepper to taste.
- Serve with Parmesan cheese (optional).



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