

# Sauteed Swiss Chard with Parmesan Cheese

*From -allrecipes.com*

2 Tbsp butter  
2 Tbsp olive oil  
1 Tbsp minced garlic  
½ small onion, diced  
1 bunch Swiss chard, stems and center ribs cut out and chopped together, leaves coarsely chopped separately  
½ cup dry white wine  
1 Tbsp fresh lemon juice, or to taste  
2 Tbsp freshly grated Parmesan cheese  
salt to taste (optional)

- Melt butter and olive oil together in a large skillet over medium-high heat.
- Stir in the garlic and onion, and cook for 30 seconds until fragrant.
- Add the chard stems and the white wine.
- Simmer until the stems begin to soften, about 5 minutes.
- Stir in the chard leaves and cook until wilted.
- Finally, stir in lemon juice and Parmesan cheese.
- Season to taste with salt if needed.



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