

# Warm Marinated Chard

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

1 ½ pounds chard  
1 Tbsp olive oil  
6 garlic cloves, minced  
salt & pepper to taste  
2 Tbsp balsamic or red wine vinegar

- Trim chard leaves from stems and coarsely chop both leaves and stems but keep them separate.
- Heat a wok or large heavy skillet.
- When hot add olive oil and chard stems.
- Stir and cook 2 minutes on high heat.
- Add garlic and leaves and stir-fry 2-5 minutes until leaves are limp.
- Remove from heat add salt, pepper, and vinegar. Toss to mix well.



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