

SAUTEED SWISS CHARD

1 1/2 tablespoons butter

1 1/2 tablespoons olive oil

2 garlic cloves, finely chopped

Pinch of dried crushed red pepper

2 large bunches Swiss chard, stems trimmed, leaves cut crosswise into 1/2-inch-wide strips

Melt butter with oil in heavy large pot over medium-low heat. Add garlic and crushed red pepper. Sauté until fragrant, about 1 minute. Add chard; stir to coat. Cover; cook until tender, stirring occasionally, about 8 minutes. Season to taste with salt. Transfer to bowl and serve.

Yield: 4 servings

Source: Gourmet Magazine

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