



Auburn Farmers Market Recipe

Sautéed Rainbow Chard

Ingredients

- ½ cup of extra-virgin olive oil
- **3 large garlic cloves, thinly sliced**
- **4 pounds of rainbow chard, thick stems discarded and cut into 2-inch lengths, leaves cut into 2-inch ribbons**
- Salt and ground pepper
- ½ teaspoon of grated lemon zest



All **bolded** items can be found at the Auburn Farmers Market.

1. In a large pot, heat ¼ cup plus 2 tablespoons of the olive oil. Stir in the garlic and cook over moderately high heat until lightly golden, about 1 minute.
2. Add the chard leave in large handfuls, allowing each batch to wilt slightly before adding more. Season the chard with salt and pepper and cook, stirring, until the leaves are softened and most of the liquid has evaporated, about 8 minutes. Transfer the chard to a bowl. Wipe out the pot.
3. Add the remaining 2 tablespoons of oil to the pot. Add the chard ribs and cook moderately over high heat, stirring occasionally, until crisp-tender, about 5 minutes.
4. Stir in the wilted chard leaves and season with salt and pepper.
5. Transfer to a bowl, sprinkle with lemon zest and serve right away.



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