

Spicy Green Chard

Preparation time: Approximately 30 minutes / Serves 2



INGREDIENTS

- 2 tablespoons olive oil
- 2 ounces pancetta, diced
- 1/2 medium onion, sliced into strips
- 1/2 teaspoon crushed red pepper
- 2 garlic cloves, diced
- 1 bunch **FOXY Organic Green Chard**, cut into strips
- 1/2 cup dry vermouth, or dry white wine
- 2 cups chicken broth

PREPARATION

Heat the olive oil in a Dutch oven over medium heat.

Add the pancetta and cook until cooked through. Scoop it out and reserve for another use.

Sauté onions until translucent. Add garlic and crushed red pepper and cook a minute longer.

Deglaze pan with vermouth. Add broth and cook until total liquid reduced to 1/2 cup.

Stir in green chard. Lid the pot and cook until the green chard is tender.