

## Seasonal Eating



# Balsamic Sautéed Swiss Chard

2 shallots, minced  
2 tablespoons olive oil  
1 tablespoon butter  
1 bunch Swiss chard  
salt and black pepper to taste  
2 tablespoons balsamic vinegar

In a large skillet, sauté the shallot in oil and butter until translucent. Cut out the center vein of the chard and roll up leaves. Slice into half inch wide strips. Add to pan and cook with shallot until wilted. Season with salt and pepper and add balsamic vinegar. Cook for another minute or two. Serve immediately.