

Swiss Chard with Peas and Ham

- 1 tablespoon maple syrup
- 1 1/2 teaspoons balsamic vinegar
- 1 1/2 teaspoons fresh lemon juice
- 3/4 cup fresh or thawed frozen peas
- 1 bunch Swiss chard
- 1 tablespoon olive oil
- Kosher salt
- 3 slices fully cooked ham, chopped
- 1 tablespoon butter, divided
- 2 teaspoons minced fresh ginger root

In a small bowl, whisk together the syrup, vinegar and lemon juice. If using fresh peas, place in a small bowl with a tablespoon of water and microwave, covered, on high for 10-20 seconds or just until tender. Remove the stems from the chard and slice 1/4" thick. Cut or rip the leaves into small pieces (1-2"). In a large skillet, heat the oil. Add the chard stems and a pinch of salt. Cook, stirring occasionally until the stems are slightly shrunken, about 5 minutes. Add the ham and 1/2 tablespoon butter and cook a few minutes to heat the ham through. Add the ginger root and cook for just a minute until fragrant. Add the chard leaves and another pinch of salt. Fold into other ingredients and cook just until wilted, 1-2 minutes. Add the peas and mix well. Pour the syrup mixture into the pan and remove from heat. Add the remaining 1/2 tablespoon butter and toss together until melted. Serve immediately.