



Sauteed Swiss Chard

Servings: **4 servings**

Ingredients

1/2 teaspoon salt
2 pounds Swiss chard
4 teaspoons melted butter
1/8 teaspoon freshly-ground black pepper
1 tablespoon vinegar or lemon juice

Directions

Rinse chard; separate stems from leaves. Cut stems into 2-inch pieces; cut leaves crosswise into 1-inch strips.

To a saucepan add 2 teaspoons melted butter. Add stems to pan; sauté about 5 minutes. Add leaves; cook another 5 minutes. Add remaining 2 teaspoons butter and pepper.

Mound in center of serving plate and drizzle with vinegar or lemon juice.

This recipe yields 4 servings.

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