

Mediterranean Swiss Chard

- 2 T extra virgin olive oil**
- 2 cloves garlic, chopped**
- 2 bunches Swiss chard, about 10 to 12 leaves, trimmed and chopped**
- 1/8 tsp kosher or sea salt**
- 1/8 tsp fresh cracked black pepper**
- 1/4 cup smoked sun dried tomatoes, julienne cut**
- 1/4 cup Kalamata olives, pitted**
- 1 slice crisp bacon, chopped (optional)**
- 2 T crumbled goat cheese to garnish**

Heat olive oil in large skillet over medium high heat. Add garlic and sauté for 15 seconds. Add Swiss chard and sauté for one minute or until wilted. Season with salt and pepper. Add sun dried tomatoes, olives and bacon (optional) and sauté for one additional minute.

Place sautéed chard on serving plate and garnish with goat cheese. Serve as a side dish to your protein or add to a grain such as quinoa.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN