

## Sautéed Swiss Chard with Cranberries and Parmesan serves 4



### INGREDIENTS

- 1 1/2 tablespoons butter
- 1 1/2 tablespoons olive oil
- 1/2 of a red onion, sliced
- 2 garlic cloves, minced
- 1/2 c. dried cranberries
- 1/3 c. white wine (water or vegetable/chicken broth can be substituted)
- 2 bunches swiss chard, stems trimmed, leaves cut into 1/2-inch-wide pieces
- 1/2 lemon, juice of
- 1/3 c. freshly shredded parmesan
- 1 pinch dry crushed red pepper (optional)

### DIRECTIONS

Melt butter and olive oil together in a large skillet over medium-high heat. Stir in the garlic and onion, and cook for 30 seconds until fragrant.

Add the cranberries and white wine. Let simmer for about 3 minutes. Stir in the chard leaves, and cook until wilted.

Finally, stir in lemon juice and red pepper flakes. Sprinkle with Parmesan cheese and let it melt.

Combination of 2 recipes:

<http://allrecipes.com/recipe/148889/sauteed-swiss-chard-with-parmesan-cheese/>

<http://www.food.com/recipe/sauteed-swiss-chard-dont-be-afraid-232055>