

Wilted Pink Chard and Beet Greens Layered with Fontina and Gruyere Cheeses

Accented with Pink Himalayan Citrus Finishing Salt and Toasted Pine Nuts
Earthy, flavorful and nutritious

SERVES: 4-6
PREP TIME: 10 minutes
COOKING TIME: 15 minutes
TOTAL TIME: 25 minutes

INGREDIENTS

- 3½ Tbsp. pine nuts, toasted
 - 2 large bunches Swiss chard with pink stalks, about 2 lbs.
 - 1 bunch beet greens (from red beets), optional
 - 2 Tbsp. + ¼ cup GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil*
 - 3 medium cloves garlic, peeled and finely minced
 - 1 tsp. GC Napa Valley Pink Himalayan Citrus Finishing Salt
 - 1 tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
 - 4 oz. Fontina cheese, shredded (1 cup)
 - ½ cup (1.5 oz.) Gruyere cheese, large shavings (use vegetable peeler)
 - 1 tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
 - 3 Tbsp. GC Napa Valley Natural Lemon Olive Oil
- *Can substitute with GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil



TO PREPARE

- Place pine nuts single layered in a small dry frying pan over medium-heat, stirring or shaking pan frequently until nuts are golden brown and fragrant. Remove nuts from pan immediately to a plate.
- Remove the thick stalks from the Swiss chard leaves and trim the stalk ends 1". Rinse the Swiss chard leaves, stalks and beet greens very thoroughly to remove any gritty dirt. Shake to remove excess water. Cut away the thick ribs from the Swiss chard leaves. Cut stalks and ribs into ¼" x ¼" pieces and keep separate from the leaves. Chop the Swiss chard and beet leaves into 1" x ½" wide strips.
- Heat 2 Tbsp. Buttery Extra Virgin Olive Oil in a medium sauté pan over medium heat. Add Swiss chard stalks and ribs to the pan, adding more olive oil if needed. Cook 4 minutes. Add garlic. Cook an additional 3-4 few minutes or longer until stalks and ribs are fork tender. Remove from heat. Sprinkle to your taste with Pink Himalayan Citrus Finishing Salt and Lemon Tellicherry Pepper.
- Heat ¼ cup Buttery Olive Oil in a medium sauté pan over medium heat. Add the Swiss chard and beet leaves in batches, tossing and turning with tongs to evenly cook until wilted and soft, 5-8 minutes. Add the cooked stalks and ribs to the pan. Season to taste with Lemon Finishing Sea Salt and Tarragon Pink Peppercorns. Remove from the heat.

TO SERVE

On a serving platter, spread out half the cooked greens and cover with the shredded Fontina cheese. Top with the remaining cooked greens. Garnish with the shaved Gruyere and toasted pine nuts. Drizzle with Lemon Olive Oil. Make this side dish into an entrée by serving over pasta along with a glass of 2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley.

SHOPPING LIST

- 1 oz. pine nuts
- 2 large bunches Swiss chard with pink stalks, about 2 lbs.
- 1 bunch beet greens (reserved from red beets), optional
- 1 garlic bulb
- 4 oz. block Fontina cheese
- 3 oz. block Gruyere cheese

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