

Cider-Braised Swiss Chard with Apples | bites out of life

Adapted from the Park Slope farmer's market

- 1 small onion, chopped
- 2 cups apples, peeled and diced
- 1 bunch chard, rinsed and chopped
- 2 tablespoons cider vinegar
- 1 cup apple cider
- 2 tablespoons olive oil
- salt and pepper, to taste



- 1) Heat the oil up in a large skillet and add the onions. Cook on low heat until the onions are translucent.
- 2) Increase the heat to medium. Add the apples, tossing them around to coat them completely in the fat.
- 3) Mix in the chard and stir a few times to make sure everything is well incorporated. Then add the cider and vinegar and cover, cooking until the leaves are tender, about 10-15 minutes.
- 4) Remove the cover and increase the heat to high. Add salt and pepper to taste. Let the water boil off and evaporate, stirring constantly.

From: <http://www.bitesoutoflife.com/2010/10/22/cider-braised-swiss-chard-with-apples/>