

ROASTED SWISS CHARD WITH FETA

from allrecipes.com

(serves 4)

Ingredients

- 1 bunch **rainbow chard**—leaves and stems separated and chopped
- 1 large **onion**, chopped
- 1 Tbsp **olive oil**
- 1 **salt** and **pepper** to taste
- 2 Tbsp **olive oil**
- 4 oz **feta cheese**, broken into ½-inch pieces

Preparation

- 1.** Preheat an oven to 350°F (175°C). Grease a baking sheet with olive oil.
- 2.** Toss the chard stems and onions in a bowl with 1 Tbsp olive oil. Season with salt and pepper to taste, and spread onto the prepared baking sheet.
- 3.** Bake in the preheated oven until the chard stems have softened and the onion is starting to brown on the corners, about 15 minutes. Toss the chard leaves with 2 Tbsp of olive oil, salt, and black pepper. Sprinkle the leaves over the stem mixture, then scatter the feta cheese over top.
- 4.** Return to the oven, and bake until the stems are tender, the leaves are beginning to crisp, and the feta is melted and golden, about 20 minutes.

TIP Aluminum foil helps keep food moist, ensures it cooks evenly, keeps leftovers fresh, and makes clean-up easy