

Chard with Garbanzo Beans & Tomatoes

From your box: Chard, tomatoes, scallions, garlic

2 tablespoons olive oil
1 clove garlic, chopped
2 scallions, chopped
1/2 cup garbanzo beans, drained
salt and pepper to taste
1 bunch chard, rinsed and chopped
1 tomato, sliced
1/2 lemon, juiced

Heat olive oil in a large skillet. Stir in garlic and scallions; cook and stir for 1-2 minutes, or until soft and fragrant. Stir in garbanzo beans, and season with salt and pepper; heat through. Place chard in pan, and cook until wilted. Add tomato slices, squeeze lemon juice over greens, and heat through. Plate, and season with salt and pepper to taste.

Adapted from allrecipes.com