

Chard with Lamb and Feta Cheese

From your box: Chard, Garlic, Basil

Other Ingredients: Ground Lamb, pasta, balsamic vinegar, olive oil, salt, pepper, feta cheese

Wash and coarsely chop stems and leaves of chard, keeping each separate. Sauté two cloves of chopped garlic in olive oil until fragrant. Add ground lamb and cook until almost done. Add chard stems and cook stirring 1 minute and then place leaves in skillet stirring until leaves have just wilted. Pour into large serving bowl.

While the lamb is cooking, boil a pot of water to cook your favorite pasta (we prefer fusilli or penne for this dish). Drain and pour into bowl with chard and lamb mixture. Dress with balsamic vinegar, olive oil, salt, pepper, chopped basil, and feta cheese and toss. Serve hot.

Eliminate the meat for a vegetarian dish or substitute beef if you do not like lamb.