

## Swiss Chard Mayonnaise

### Ingredients

- 2 cups chopped bright lights Swiss chard, stems and rib removed

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- 1 cup mayonnaise
- 3 cloves garlic
- 1 Tbsp lemon juice
- salt to taste

### Directions

Combine all the ingredients in a blender or food processor. Blending until smooth.

## Swiss Chard Minestrone

### Ingredients

- 4 cups Swiss chard, stems removed and sliced

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- 6 cups water or chicken broth
- 1 cup ditalini pasta
- 2 large carrots, diced
- 2 stick celery, chopped
- 1 leek, cleaned and chopped
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 28-ounce tomatoes, chopped with juice

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- 15 oz kidney beans, cooked
- 15 oz white beans, cooked
- 2 Tbsp tomato paste
- 1 Tbsp dried oregano
- 1 Tbsp dried basil
- 2 bay leaves
- 2 Tbsp oil
- salt and pepper to taste
- grated Parmesan for serving
- butcher's twine

### Directions

Tie the fresh herbs with butcher's twine. Set aside. Heat the oil in a Dutch oven over medium heat. Add the onion, carrot, celery, dried herbs, and leek. Sprinkle lightly with salt and pepper. Cook until onion is translucent about 5 minutes then sweat the vegetables another ten minutes. Stir in the pasta, tomatoes, water or chicken broth, and bay leaves. Sprinkle with salt and pepper. Cook, stirring occasionally for about 20 minutes.

Stir in the beans during the last 5 minutes of cooking. Turn off the heat. Stir in the chard. Add salt and pepper if needed. Serve with a sprinkle of parmesan cheese.

## Swiss Chard Apple Cake

### Ingredients

- 2 cups fresh bright lights Swiss chard, stems removed and roughly chopped

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- 2 cups flour
- 3 apples, cored, and sliced into wedges
- 1 ¼ cup sugar
- ½ cup unsalted butter, melted
- ½ cup milk
- 3 eggs
- 1 Tbsp lemon juice
- 2 tsp baking powder
- 1 tsp vanilla extract
- ½ tsp salt
- ¼ cup sliced almonds (optional)
- powdered sugar for sprinkling(optional)

### Directions

Preheat your oven to 350F. Grease then fit a round sheet of parchment paper inside the bottom of a 10-inch spring form pan, set aside.

Steam or lightly boil the kale for about 2 minutes. The chard should be tender. Puree the chard leaves in a blender with a spoonful of water until smooth. Don't add more water as the chard will release its own juices. (Now if your blender isn't breaking up the chard easily, you can use the milk at this step instead of later to blend the chard if it makes it easier to puree)

In a mixing bowl whisk together the flour, sugar, baking powder, and salt. Beat in the eggs, chard puree, vanilla, lemon juice, and milk, mixing until the batter just combined. Pour in the cooled melted butter and beat until well incorporated. Pour the batter into the prepared baking pan. (If the batter is thick, this is ok. The apples will release juices as the cake bakes.) Arrange the apple slices into the batter, pushing them into the batter slightly. Sprinkle the almonds evenly over the cake batter. Bake the cake for 35-45 minutes, until a toothpick inserted in the center of the cake (not into an apple) comes out clean. Remove the cake from the oven and cool for 15 minutes in the pan. Detach the wall of the spring form pan. Dust the cooled cake with powdered sugar before serving.