



Wickham Farms CSA

Warm Swiss Chard Dip

Ingredients

- 3/4 pound fresh Swiss chard; washed thoroughly
- 1 Tbsp. extra virgin olive oil
- 4 garlic cloves; peeled and chopped
- 1 Tbsp. red wine vinegar
- Salt and pepper
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 3 dashes hot sauce (such as Tabasco), or to taste
- 1 cup mozzarella cheese; shredded
- 3/4 cup parmesan cheese; shredded
- Cooking spray or more olive oil for greasing baking dish



Method

1. Preheat oven to 350 degrees Fahrenheit. Boil a pot of water. Separate the Swiss chard leaves from the stems (do not discard the stems). Finely chop the stems.
2. Heat the olive oil in a saucepan. Add garlic, Swiss chard stems, salt, and pepper. Stir until garlic is light golden brown and the stems are soft (about 4 minutes). Toss with vinegar and set aside to cool.
3. Add the Swiss chard greens to the boiling pot of water. Boil for 2 minutes, then put the Swiss chard greens in a bowl of ice water to stop cooking.
4. Drain the Swiss chard greens and put the whole bunch in a clean dish towel and squeeze to dry. Put the dry Swiss chard greens on a cutting board and finely chop.
5. Mix together the stem mixture, chopped greens, and the rest of the ingredients in a medium bowl, mix well.
6. Spray a 9-inch pie plate with cooking spray or grease with olive oil. Spoon mixture into pie plate and bake 25-30 minutes, until bubbly hot and lightly browned on top.

Use immediately or freeze before cooking (you can thaw or put in the oven frozen).

Serve with assorted crackers, bagel chips, bread or fresh vegetables.