

Swiss Chard with Potatoes

Croatia inspired recipe

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INGREDIENTS

(makes 4 portions)

- about 10 medium potatoes
- big bunch of fresh swiss chard
- 2 garlic cloves
- olive oil
- salt
- black pepper
- 5-10g butter (optional)



DIRECTIONS

1. Wash the potatoes well and peel them, if you prefer them without skins, or leave the skins on for a more rustic taste. Cube the potatoes into bite sized pieces and cook in salted water for about 10-15 minutes until they are cooked through.
2. In the meantime, wash the swiss chard thoroughly and remove the stalks leaving the greens aside. Then cut the stalks into 1-2cm pieces and leave aside. Also cut the greens roughly and leave aside.
3. Peel the garlic and slice it finely. Heat a big pan over low to medium heat with some olive oil. Add in the garlic and fry only shortly so that the garlic starts to release its juices into the oil. Make sure to keep the heat down so that the garlic doesn't start to brown, as when it goes really brown it also becomes bitter. Then add the chopped swiss chard stalks, mix shortly, cover with a lid and cook on medium heat for five minutes.
4. After the stalks have been cooking for five minutes add in the greens, mix shortly, cover again and continue cooking for another 3-5 minutes until the greens have cooked.
5. Once the swiss chard is ready and the potatoes have cooked through, strain the water from the potatoes and add them to the pan. Mix well, season with salt and pepper, and add a little butter for some extra creamy taste. At this point you can turn of the heat and just allow the butter to melt in. Then give a last mix and your dish is ready to be served.
6. Serve as such or as a side to grilled fish (recipe available on www.inthekitchenwithelisa.com).