

I would never have pared these together but that is why you always listen to your elders! My mother loved to pair the unusual and this is one of her best (trust me they weren't all good-lol!)

Roasted baby carrots and chard with cilantro

Ingredients

Carrots 2 1/2 lb. baby carrots, peeled 2 tsp. minced garlic 1 tbsp. olive oil Salt and pepper, to taste 1/2 cup chopped cilantro

Chard 1 tbsp. olive oil 1 tbsp. butter 1 tsp. minced garlic 2 bunches chard, stems removed Salt and pepper, to taste

Directions

For carrots: Preheat oven to 375 degrees. Toss carrots with garlic, oil, salt and pepper. Roast until tender, about 15 to 20 minutes. Toss with cilantro.

For chard: Heat oil and butter in a large sauté pan. Add garlic and cook until fragrant. Add chard and quickly sauté to wilt. Season to taste with salt and pepper.

To serve: Place chard on a large platter. Arrange carrots in the center.

Serves 8