

Creamed Swiss Chard

1 # Swiss Chard-yields 2 cups chopped riblets

$\frac{1}{4}$ cup butter

$\frac{3}{4}$ to 1 cup heavy cream

Pasta

Salt/Pepper

Chop riblet into $\frac{1}{2}$ " to 1" pieces

Blanch in slightly salted boiling water for 3 min.

Melt butter over medium heat

Add drained riblets

Simmer 4 minutes

Add heavy cream...cook till reduced by $\frac{2}{3}$ ds

Mix creamed chard with pasta and salt and pepper