

Seared Rainbow Chard With Leeks

Gourmet | August 2000

Yield: Makes 8 servings

Active Time: 25 minutes

Total Time: 25 minutes

ingredients

2 (1-lb) bunches rainbow chard or red and green Swiss chard

3 tablespoons unsalted butter

2 tablespoons extra-virgin olive oil

2 large leeks (white and pale green parts only), halved lengthwise and cut crosswise into 1/4-inch-thick slices

3/4 teaspoon fine sea salt

preparation

Cut stems from chard (if leaves are large, cut out coarse portions of rib), then cut stems crosswise into 1/4-inch-thick slices. Stack chard leaves and roll into cylinders. Cut cylinders crosswise to make 1-inch-thick strips of leaves.

Heat butter and oil in a 12-inch heavy skillet over moderately high heat until foam subsides, then sauté chard stems and leeks with sea salt and pepper to taste, stirring occasionally, until slightly soft, 3 to 5 minutes.

Add chard leaves and continue to sauté, stirring frequently, until wilted. (If greens begin to brown before they wilt, sprinkle with a few drops of water.)