

## **Onion Pizza with Ricotta and Swiss Chard**

NY Times Recipes for Health, via CSA Member Moira

2 T. extra virgin olive oil  
1 ¼ pounds onions, sliced  
1 t. chopped fresh thyme leaves  
2 garlic cloves, minced  
Salt and freshly ground pepper  
½ pound chard, stemmed, leaves washed  
1 14-inch pizza crust  
¾ cup ricotta (6 ounces)  
2 ounces Parmesan, grated (½ cup, tightly packed)  
1 egg yolk

Thirty minutes before baking the pizza, preheat the oven to 500°. Heat the olive oil over medium heat in a large, heavy skillet. Add the onions. Cook, stirring often, until tender and just beginning to color, about 10 minutes. Add the thyme, garlic and a generous pinch of salt. Turn the heat to low, cover and cook another 10 to 20 minutes, stirring often, until the onions are golden brown and very sweet and soft. Remove from the heat.

While the onions are cooking, stem and wash the chard leaves, and bring a medium pot of water to a boil. Fill a medium bowl with ice water. When the water comes to a boil, salt generously and add the chard. Blanch for one to two minutes, just until the leaves are tender, and transfer to the ice water. Drain and squeeze out excess water. Alternatively, steam the chard for two to three minutes until wilted, and rinse with cold water. Chop the chard medium-fine.

Roll out the dough, oil a 14-inch pizza pan and dust with cornmeal or semolina. Place the dough on the pan.

In a medium bowl, combine the ricotta, egg yolk, Parmesan and chard. Spread over the pizza dough in an even layer, leaving a 1-inch border around the rim. Spread the onions over the ricotta mixture.

Place in the hot oven, and bake 10 to 15 minutes until the crust and bits of the onion are nicely browned. Remove from the heat, and serve hot or warm.

## **Sauteed Swiss Chard with Onions**

Epicurious, via CSA Member Moira

- 3 pounds Swiss chard (about 2 bunches)
- 2 T. olive oil
- 2 T. butter
- 2 medium onions, halved and thinly sliced
- 2 garlic cloves, finely chopped

Cut stems and center ribs from chard, discarding any tough portions, then cut stems and ribs crosswise into 2-inch pieces. Stack chard leaves and roll up lengthwise into cylinders. Cut cylinders crosswise to make 1" wide strips.

Heat oil and butter in a large heavy pot over medium heat until foam subsides, then cook onions and garlic with ½ teaspoon salt and ¼ teaspoon pepper, covered, stirring occasionally, until onions begin to soften, about 8 minutes. Add chard stems and ribs, ½ teaspoon salt, and ¼ teaspoon pepper and cook, covered, stirring occasionally, until stems are just tender, about 10 minutes. Add chard leaves in batches, stirring until wilted before adding next batch, and cook, covered, stirring occasionally, until tender, 4 to 6 minutes. Transfer with a slotted spoon to a serving bowl.

## **Roasted Chickpeas and Garlic with Swiss Chard**

Bon Appetit, Jan 2008

### **Garbanzo Beans:**

- 3 cups garbanzo beans (about 2 cans)
- 10 garlic cloves, peeled
- 2 large shallots
- 3 small bay leaves
- 1 teaspoon fennel seeds
- ½ cup extra-virgin olive oil

**Chard:**

2 tablespoons extra-virgin olive oil  
6 garlic cloves, peeled, crushed  
3 small bay leaves, preferably fresh  
2 shallots, sliced  
2 bunches Swiss chard, center stems cut out, leaves coarsely torn  
2 cups low-salt chicken or vegetable broth

**Garbanzo beans:**

Preheat oven to 350°F. Combine first 5 ingredients in 8x8x2-inch glass baking dish. Sprinkle with salt and pepper. Pour oil over; cover dish with foil. Roast until garlic is tender, about 45 minutes. Can be made 1 day ahead. Cool slightly, cover, and chill.

**Chard:**

Heat oil in large pot over medium-high heat. Add garlic, bay leaves, and shallots. Cover; cook until shallots are tender, about 2 minutes. Uncover; add half of chard. Toss until chard wilts and volume is reduced by half, about 2 minutes. Add remaining chard. Toss until chard wilts, about 2 minutes. Add broth. Cover and cook until chard is tender, stirring occasionally, about 10 minutes. Season chard with salt and pepper. Transfer chard mixture to large sieve set over bowl and drain. Can be prepared 2 hours ahead. Let stand at room temperature.

Drain garbanzos and reserve oil; discard bay leaves. Combine garbanzos and chard in large skillet. Add oil reserved from garbanzos. Toss over medium heat until warmed through, season with salt and pepper.

**Chard Soup with Sorrel**

Vegetarian Every Day, Deborah Madison

2 T. butter  
1 onion or 2 medium leeks, chopped  
3 red potatoes, peeled and thinly sliced  
1 bunch chard, stems removed (about 10 c. leaves)  
2 c. sorrel leaves, stems removed, or juice of 1 large lemon

salt and pepper

1/3 cup crème fraîche or sour cream

1/2 cup cooked rice or toasted croutons

Heat the butter in a soup pot over medium-high. Add onion and potatoes and cook, stirring occasionally, until they begin to color, about 8 minutes. Add 1/2 c. water, greens, and 1 1/2 t. salt. As soon as they wilt down, after about 5 minutes, add 6 1/2 c. water. Bring to a boil, lower heat and simmer, partially covered, 12-15 minutes.

Puree the soup and return it to the pot. Taste for salt and season with salt and pepper. If you didn't use sorrel, now is the time to add the lemon juice. Mix in crème fraîche. Serve with rice or croutons in each bowl.