

Braised Leeks & Rainbow Chard

We don't often blow our own trumpet – but how gorgeous is our rainbow chard at the moment? Not only does it look spectacular, it tastes beautifully fresh and healthy too. We've still got lovely slim leeks which are just begging to be seared or braised whole with some butter, pepper and lemon or hollandaise sauce; or chopped into chunks for stir-fries. Try this combo for a tasty spring side dish; or add some goat's cheese and beetroot, halloumi or chorizo for a yummy and speedy meal.

Serves 4 as a side dish

- 1 bag rainbow chard
- 2 leeks, halved lengthwise & sliced
- 50g butter
- 2 tbsp extra-virgin olive oil
- ½ tsp sea salt
- fresh black pepper
- squeeze lemon juice



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Rinse the chard, roll the leaves up and cut roughly across into slices. Melt the butter with the oil in a heavy frying pan or skillet over a moderately high heat, then sauté the leeks with sea salt and pepper to taste, stirring occasionally, for a few minutes until starting to soften. Add the chard leaves and continue to sauté over a lower heat, with a few drops of water if necessary and stirring frequently, until wilted. Check the seasoning, and serve with a squeeze of lemon juice.



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