



We have beautiful Swiss chard growing in the LdV learning garden that was planted by our Tuesday afternoon Girl Scout troop! Here's a fun way to enjoy this healthy treat!

Alexis Wasilchin

Swiss Chard Bundles with Tomato and Fresh Mozzarella

Martha Stewart - serves 4

12 large Swiss chard leaves

12 quarter-inch-thick slices of tomato (about 2 tomatoes)

12 quarter-inch-thick slices fresh mozzarella (about $\frac{3}{4}$ lb)

Course salt and pepper

Extra virgin olive oil, for drizzling and brushing

Line a baking sheet with paper towels. Bring a large pot of salted water to a boil. Add one chard leaf at a time to boiling water, and blanch for 10 seconds. Place each leaf in ice bath to cool. Transfer to prepared baking sheet to drain.

Place blanched leaf facedown on a work surface. Cut out thickest part of stalk up about $\frac{1}{3}$ the length of the leaf. Place a tomato in the center of the leaf; top with a slice of Mozzarella. Sprinkle with salt and pepper, and drizzle with olive oil. Fold bottom of the leaf over contents. Fold in sides. Fold leaf over to completely enclose contents. Repeat with remaining ingredients.

Heat a grill pan (or a grill) over medium heat. Brush lightly with oil. Grill packs until lightly charred and heated through, about 2 minutes per side. Drizzle with olive oil. Serve immediately

Our LdV Learning Garden is supported by our PTC!

