

Swiss Chard Pizzas

Elizabeth Thompson

Ingredients

several slices of whole grain, sourdough bread

1 bunch Swiss chard

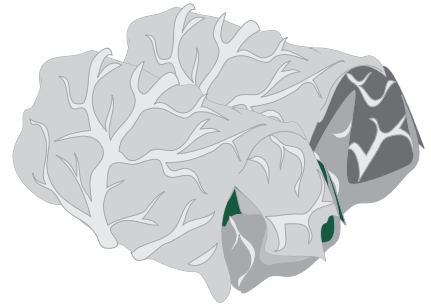
1/2 pound mushrooms, washed and sliced

1 to 3 cloves of garlic

olive oil

dried basil, rosemary, thyme, and oregano

grated cheese of your choice



Directions:

Cut Swiss chard leaves from the stems.

Dice the stems and sauté them in olive oil for about four minutes.

In the meantime, shred the Swiss chard leaves and slice the mushrooms.

Add the mushrooms to the stems, then add the shredded leaves along with 1 to 3 cloves of minced garlic.

Sauté chard leaves are well wilted and mushrooms very soft.

Spread slices of sourdough bread with olive oil and sprinkle on the herbs.

Add the sautéed mixture and cover with grated cheese.

Cook in oven or toaster oven at 350-400 degrees until cheese is well melted.

Comments:

A great lunchtime treat!