

Swiss Chard and Potatoes

Mary Jo Sliger

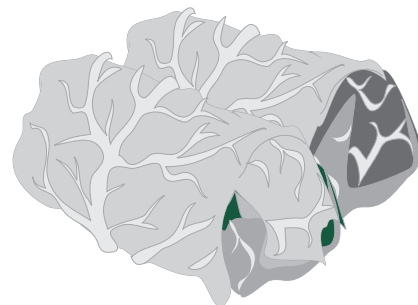
Ingredients

3 large bunches Swiss chard, stems removed

2 to 3 pounds potatoes, peeled

1 stick butter

2 cloves garlic, minced



Directions

Boil potatoes in salted water until tender.

Tear chard into pieces and cook in salted water until tender. Drain chard.

Drain potatoes, cool and cut into chunks.

In a large skillet, melt butter and add garlic.

Toss the potatoes and the Swiss chard together in the butter and heat through.