

Summer Squash with Swiss Chard

Amalie Lipstreu

Olive Oil

Swiss Chard, chopped

Summer Squash or Zucchini, any variety, cubed

Onion, chopped

Balsamic Vinegar

Salt

Pepper

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Countryside Farmers' Markets

Heat olive oil in a wide skillet over medium heat. Add onion and sauté until translucent. Add squash and sauté until it begins to brown in spots and soften. Add Swiss Chard and cook until tender. Add a splash of balsamic vinegar, and season with salt and pepper to taste.

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