

Scrambled Eggs with Chard and Chevre (serves 2-3)

1 bunch chard, stems and leaves separated. Stems chopped into small pieces, leaves chopped into large ones * white or yellow stemmed chard is best, as the red stems bleed their color all over everything. Not bad, just not so pretty.

1/4 onion, diced

4 eggs, beaten

2-3 oz. chevre or the soft cheese of your choice

butter or olive oil

salt

1. Sauté chard stems and onions until they begin to soften in butter or oil.
2. Add the chard leaves and sauté another couple of minutes until they wilt.
3. Stir cheese into the beaten eggs and add to the cooking vegetables.
4. Cook until the eggs are done and salt to taste.