

RECIPE: SAUTEED SWISS CHARD WITH PANCETTA

CONDIMENTS & OIL

Extra virgin olive oil, 1.5 fl oz.

SPICES & SEASONINGS

Black pepper, 0.04 oz.

VEGETABLES

Garlic, 2 cloves

Swiss chard, 32 oz.

MISCELLANEOUS

Chopped pancetta, 0.5 cup

Red chiles (suggested: Fresno or jalapeño), 2