

Garlic Toast with Greens



SEASON: **FALL**

MAKES: **ABOUT 10 TOASTS**

INGREDIENTS

Note: Use organics whenever possible.

3 cloves garlic

1/3 small baguette

2 ounces Parmesan cheese (not grated)

1 lemon

1 bunch chard (about 6 1/2 cups, chopped and loosely packed)

3 tablespoons olive oil (divided)

Kosher salt

PREPARATION

For the toast:

1. Line a baking sheet with parchment paper (optional).
2. Peel the garlic. Coarsely chop 2 cloves, and slice 1 clove in half.
3. Slice the bread into ten 1/2-inch-thick slices
4. Rub each piece of bread with a garlic half. Use the flat side of the clove and rub around the edges and across the bread several times.
5. Lay bread flat on the baking sheet and drizzle with about 2 1/2 tablespoons of the olive oil.
6. Set the oven to 350°F and toast for about 5 minutes.

For the greens:

1. Wash the produce and shake dry.
2. Using a peeler, peel as many ribbons as you can from the Parmesan cheese and set aside.
3. Juice the lemon. Measure 2 tablespoons lemon juice and remove any seeds.
4. De-stem and remove center rib of the chard leaves; discard the stems and ribs into the compost (or reserve ribs for another use). Coarsely chop the leaves.
5. Put the remaining 1/2 tablespoon of the olive oil in a sauté pan or stockpot and heat to medium high. Allow the oil to warm for 30 seconds. Add the chopped garlic and sauté for 10 seconds.
6. Add the greens, all at once, and 2 tablespoons of water, and stir for 1 to 2 minutes.
7. Add a generous pinch of salt and 1/2 tablespoon of the lemon juice, and continue stirring.
8. Reduce the heat to medium-low. Add more water, up to 2 tablespoons, if the pan is becoming dry. Cover the greens and cook for 5 minutes, or until wilted and tender.

Spoon 1 heaping tablespoon of greens onto each piece of toast. Dress with Parmesan ribbons and a pinch of salt.

VARIATION

Use beet greens or kale in place of chard.