



## BEETS, PEAS AND SWISS CHARD WARM "SALAD"

- 3 beets, peeled and cut into 1/4-inch cubes
- 6 slices bacon
- 1 bunch red Swiss chard – leaves chopped and stems discarded
- 1 cup fresh peas
- 3/4 cup crumbled feta cheese

Bring beets to a boil\*. Reduce heat to medium-low, cover, and simmer until the beets are easily pierced with a fork, about 30 minutes.

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes; transfer the bacon to paper towels to drain, reserving the bacon drippings in the skillet. Roughly chop bacon, set aside.

Add drained beets and Swiss chard to reserved bacon drippings; cover the skillet, cook medium heat, until the chard is tender, 3–5 minutes.

Stir in bacon and peas; cook about 5 more minutes. Sprinkle the feta cheese over the mixture; stir. Serve hot.

\*Alternatively, you could roast the beets instead, by cutting them into 1 1/2" cubes, coating with about a tablespoon of olive oil, and roasting at 400 degrees for 30 to 40 minutes, or until tender.



## PICKLED SUGAR SNAP PEAS

—Adapted from The Joy of Pickling via Epicurious, and taken from the Smitten Kitchen blog

- 1 1/4 cups white distilled vinegar
- 1 1/4 cups cold water
- 1 tablespoon kosher or pickling salt
- 1 tablespoon sugar
- 1 pound sugar snap peas, stems trimmed and strings removed
- 4 garlic cloves, sliced
- 1 or 2 small dried chile peppers, slit lengthwise or a couple pinches dried red pepper flakes

In a nonreactive saucepan, heat the vinegar with the salt and sugar until they are dissolved. Remove from the heat, and add the cold water. (This gives you a leg up on getting the liquid to cooling the liquid.)

When the vinegar mixture is cool, pack the sugar snaps, garlic and chile peppers or flakes into a 1-quart jar or bowl, and pour the brine over it. Cover with a non-reactive cap, or, er, plastic wrap.

The original recipe suggests you store the jar in the refrigerator for two weeks before eating the pickled peas, but good luck with that. They're quite delicious and already lightly pickled by 24 hours later.



## SWISS CHARD, ONION & CHEESE FRITTATA

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|--------------------------------------|----------------------------|
| 1 bunch Swiss chard                  | 4 cloves minced garlic     |
| 4 tablespoons olive oil              | 1/4 cup feta cheese        |
| 1 small yellow onion, thinly sliced  | Parmesan cheese (optional) |
| Salt and freshly ground black pepper | Pinch of cayenne pepper    |
| 6 large eggs                         |                            |

Position a rack in the upper third of the oven and preheat to 350 degrees. Cut the chard stems crosswise into slices 1/4 inch thick. Coarsely chop the leaves.

In a large skillet over medium heat, warm 2 tablespoons of the olive oil. Add the onion and sauté until tender, about 6 minutes. Add the chard stems, season with salt and sauté about 4 minutes. Add the chopped leaves and sauté until tender, 2 to 3 minutes. Transfer to a plate. Set aside.

In a large bowl, lightly beat the eggs with the garlic. Stir in feta. Season with the cayenne, salt and black pepper. Gently squeeze the liquid from the chard and stir in the egg mixture.

Warm the remaining 2 tablespoons olive oil in an 8-inch ovenproof skillet or frying pan over medium-high heat. Add the egg mixture, reduce the heat to medium and cook until the eggs are set around the edges, about 5 minutes. Transfer to the oven and cook until set, 7 to 9 minutes longer. Let cool briefly. Cut into wedges and serve.

— Adapted from Williams Sonoma



## BALSAMIC ROASTED BEET SALAD

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|---|---|
| 1 bunch of beets, scrubbed & tops removed | Salt & pepper   |
| 1/2 cup balsamic vinegar                  | 4 ounces baby arugula   |
| 1/2 cup good olive oil                    | 4 ounces soft goat cheese, crumbled                                       |
| 2 teaspoons Dijon mustard                 | 1/2 cup roasted, salted Marcona almonds, toasted (can substitute walnuts) |

Preheat the oven to 400 degrees. Wrap the beets individually in aluminum foil and place them on a sheet pan. Roast for 50 minutes to 1 hour, until a small sharp knife can easily be inserted into the middle of them. Unwrap each beet and set aside for 10 minutes, or until cool enough to handle. Peel the beets over a piece of parchment paper to prevent staining your cutting board.

Meanwhile, whisk together the vinegar, olive oil, mustard, 2 teaspoons salt, and 1 teaspoon pepper and set aside. While the beets are still warm, cut each one in half and then each half into 4–6 wedges; place in a large mixing bowl. Toss them with half of the vinaigrette (warm beets absorb more vinaigrette), 1 teaspoon salt, and 1/4 teaspoon pepper. Taste for seasonings.

Place the arugula in a serving bowl and toss with enough vinaigrette to moisten. Add the beets, almonds, and goat cheese. Drizzle with additional vinaigrette, if desired, sprinkle with salt and pepper, and serve warm or at room temperature.

—Adapted from The Barefoot Contessa