



## Swiss Chard with Eggs Omelette

2 tbsp (30 mL) butter

1/2 onion thinly sliced

6 cups (1.5 L) Swiss chard thinly sliced

1 cup (250 mL) cherry tomatoes

2 tsp (10 mL) balsamic vinegar

Salt and freshly ground pepper to taste

1/4 cup (60 mL) pine nuts toasted

12 eggs

1 Boursin® Shallot & Chive coarsely crumbled

Preheat oven to 200 °F (100 °C).

In a saucepan, melt butter over medium heat and sauté onion and Swiss chard for 5 minutes; reserve.

Coat cherry tomatoes with balsamic vinegar and season with salt and pepper; reserve.

Heat a large non-stick skillet over medium heat and toast pine nuts. Reserve in a small bowl.

Beat 2 eggs together and pour into the skillet. Evenly spread the egg over the bottom of the skillet. Flip over and place some Swiss chard and cheese in the centre of the omelette. Fold sides up toward the centre, forming a square and leaving an opening over the filling. Place in the oven to keep warm. Repeat the same steps to cook the other omelettes.

Serve with the cherry tomatoes garnished with pine nuts.

## Swiss Chard with Garlic & Bacon

4 slices bacon, chopped

1 bunch swiss chard

3 cloves garlic, roughly chopped

1 tbsp butter

salt and pepper

Heat a large skillet over medium heat. Add the bacon and cook until just browned, stirring occasionally.

While the bacon is cooking, separate the chard leaves from the stems. Tear the leaves into rough pieces, then chop the stems into small pieces.

Add the garlic to the skillet. Cook for 3 minutes, stirring occasionally.

Add the butter and chard stems and cook for 10 minutes, stirring occasionally.

Stir in the chard leaves into the skillet. Toss with the garlic/bacon/chard stem mixture. Continue cooking and tossing until just wilted. It should soften, but should mostly retain its shape.

Season with salt and pepper, to taste. Serve immediately.

