

## **Sautéed Chard Agrodolce**

2 teaspoons olive oil  
1/2 cup thinly sliced shallots  
4 garlic cloves, minced  
6 cups chopped Swiss chard  
1/2 cup dried sweet cherries  
1 tablespoon water  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon kosher salt  
2 teaspoons balsamic vinegar

Heat a large skillet over medium-high heat. Add the oil to the pan, swirling to coat. Add the shallots and sauté for 2 minutes. Add the garlic and sauté for about 1 minute more. Add the Swiss chard, cherries, water, black pepper, and the salt, tossing to coat. Sauté for about 2 minutes or until the chard begins to wilt. Stir in the vinegar and serve.