

Rainbow Chard and Radicchio Sauté

PREP 45 minutes **TOTAL** 45 minutes

8 TO 10 SERVINGS

- 2 pounds rainbow chard (3 to 4 medium bunches)
- 2 tablespoons ($\frac{1}{4}$ stick) butter
- 2 tablespoons olive oil
- 1 medium onion, cut into $\frac{3}{4}$ -inch pieces
- 4 garlic cloves, minced
- 1 pound radicchio (about 2 large heads), cored, cut into 1-inch wedges, leaves separated (about 8 cups)
- 2 tablespoons (or more) red wine vinegar
- 3 tablespoons currants (optional)
- $\frac{1}{4}$ cup pine nuts, toasted

Cut ribs from chard; chop crosswise into 1-inch pieces (about 4 cups). Slice leaves crosswise into 1-inch strips (about 16 cups).

Melt butter with oil in large pot over medium heat. Add onion and garlic; cook until onion is tender, stirring occasionally, about 4 minutes. Add chard ribs; cover and cook until tender, about 6 minutes. Working in batches, add chard leaves and radicchio, stirring until wilted. Cook uncovered until vegetables are tender, stirring often, 8 to 10 minutes. Stir in 2 tablespoons vinegar and currants, if desired. Season with salt and pepper and more vinegar, if desired.

Using slotted spoon, transfer chard mixture to bowl. Sprinkle pine nuts over.