



## Sauteed Swiss Chard with Buffalo Wing Cashews

**2 Large Bunches** of swiss chard,  
cleaned & chopped with stems removed  
**2 tablespoons** olive oil  
**1 shallot**, minced  
**2 cloves garlic**, minced

**1 cup** chicken stock  
**1 cup** [Buffalo Wing Cashews](#),  
roughly chopped  
Salt & Ground Black Pepper

In a large heavy sauté pan (with lid) heat olive oil over medium heat. Add shallot and sauté for about 3 minutes until translucent. Add garlic and cook for another 1 minute. Add chicken stock, swiss chard and a pinch of salt and black pepper. Cover and cook for 5 minutes. Serve topped with chopped Buffalo Wing Cashews.