

## **Beet Greens and Cranberry Sauté**

(From *Moose Hill Community Farm Cookbook*, Mass Audubon Society, 2009)



olive oil

1 bunch fresh beet greens or Swiss chard

1/4 cup dried cranberries

1 Tbsp. balsamic vinegar

Sauté the greens in the oil. While they are cooking, add the dried cranberries. When nearly done, add the balsamic vinegar. Serves 3-4 as a side dish.