Sauteed swiss chard & prosciutto grilled cheese

**Ingredients:**

1 bunch swiss chard, chopped into 1/4 wide pieces

1 garlic clove, minced

6 slices of prosciutto

6 thin slices of gruyere cheese (fontina, jarlsberg, or even swiss cheese will work)

1 tbsp. parsley leaves (optional)

Olive oil

Salt and Pepper

Sliced sourdough bread

Butter

**Directions:**

In a saute pan over a medium heat, add about 2 tablespoons of olive oil and add the swiss chard with a pinch of salt and pepper. Saute for about 2 minutes, or until just wilted, and add the garlic, cooking for a 2-3 minutes more. Pile the swiss chard onto a slice of sourdough and add the slice of prosciutto and cheese. Top with a few parsley leaves and another slice of sourdough. In a saute pan over medium heat, melt the butter and add the sandwich. Press down and toast until golden brown, flip and toast the other side. Slice into fours (for smaller, party friendly bites) and enjoy.