

Cook, grow, and live healthy.

Roots for Life envisions a thriving community where fresh, nutritious food is readily accessible. We work with any individual experiencing food insecurity and local shelters to support the houseless on a path to cook, live, and grow healthy.

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ABSOLUTELY DELICIOUS SWISS CHARD AND KALE

INGREDIENTS

- 1 bunch Swiss Chard
- 1 bunch Kale
- Balsamic vinegar
- Blue cheese or Feta cheese
- Walnuts

Recipe by:
Margaret K. van Wassenaer, M.P.A.
Secretary



DIRECTIONS

1. In a medium mixing bowl, add the tomatoes, garlic, basil, vinegar, olive oil, cheese, salt and pepper.
2. Mix thoroughly and let sit for at least 15 minutes at room temperature to let the flavors marinate.
3. Slice the bread into individual pieces and spoon the mixture on top.