

## **Grilled Rainbow Chard Salad**

*Chef Jason Shaeffer, Chimney Park Restaurant & Bar*

*Serves 4 as an appetizer*

1 bunch	Rainbow Chard
4 ounces	Ham
1 ounce	Parmigiano-Reggiano
3 ounces	Bread (Ciabatta or Baguette)
1 each	Lemon
2 ounces	Extra Virgin Olive Oil

### **To Start:**

Pull chard leaves from stems. Wash and drain. Blanch leaves and stems, separately, in boiling salted water until tender, emerge in ice water bath. Drain.

Peel lemon skin without pith. Place in pot with cold salted water, bring to boil, drain and rinse under cold water. Repeat this step two more times. Squeeze juice from skinned lemon, reserve.

Dice ciabatta, toss with one-ounce olive oil, salt and pepper. Toast at 350° until golden brown. Dice ham into two inch slices. Render in sauté pan over high heat, remove from heat and add chard leaves. Keep warm.

### **To Finish:**

Toss blanched stems with olive oil, salt, pepper. Place on grill; turn after each side is marked. In large bowl toss grilled chard, warm ham and chard leaves, croutons, blanched lemon peel, lemon juice, one-ounce olive oil, salt and pepper. Shave cheese on top of salad.