



Vegetable Medley

Serves 1

Ingredients:

- 1 1/2 Tbsp. Olive Oil
- 6 Tbsp. Butter
- 2 Sweet Potatoes , diced
- 1 small Butternut Squash , diced
- 2 Red Potatoes , diced
- 1 White Rose Potato , diced
- 2 Granny Smith Apples , diced
- 24 Swiss Chard Leaves , roughly chopped
- 2 1/2 tsp. Salt
- 1/2 tsp. ground Cumin
- 1 tsp. Thyme Leaves
- 1 tsp. ground Black Pepper
- 2 Tbsp. fresh Marjoram
- 2 Tbsp. fresh Chives
- 1 Tbsp. fresh Sage
- 2 Tbsp. fresh Garlic , minced
- 2 Tbsp. Shallots , chopped

Directions:

1. Season vegetables and apples with salt, cumin, thyme and black pepper.
2. Place butter and olive oil in a large sauté pan over high heat. Add vegetables and sauté until tender yet crispy outside, about 15 minutes.
3. Add the garlic, shallots and swiss chard and heat until the Swiss chard is slightly wilted.
4. Remove from heat, add fresh herbs, garlic and shallots. Toss and set aside.