

Your Gemüsebox recipe

Chard Borschtsch

Ingredients for 2 people

3 - 4 chard stems with leaves
3 potatoes
3 beet
1 onion
2 cloves of garlic
500 ml vegetable broth
2 tablespoons vinegar
salt, pepper
To taste: sour cream, yogurt or vegan alternative

Preparation

Dice the onions and finely chop the garlic. Wash and chop the chard.

Wash, peel and dice the potatoes and beet. (Since beets have a longer cooking time, it is recommended to cut them as small, or fine, as possible).

Sauté the onions and garlic for about 5 min in a large pot and deglaze with the broth.

Then add the chard, beet and potatoes to the pot and bring to the boil. Simmer on low to medium heat for

30 minutes.

Finally, add the vinegar and season with salt and pepper.

Serve with sour cream or vegan alternative.... Our pesto is also delicious with this. Enjoy your meal!