



Creamy Rainbow Chard Spread with Swirled Bread Bits

Soft warm mini biscuits with meltaway veggie spread

- 1 large bunch Rainbow Swiss Chard
- 4 slices bacon
- 1/4 cup chopped onion
- 4 ounces cream cheese, softened
- 1/2 cup plain yogurt
- 1/2 cup shredded or chopped White Cheddar or Muenster cheese
- 1/4 cup grated Parmesan cheese
- 1/3 cup mayonnaise
- 1/4 teaspoon (each) salt; garlic powder
- 1/8 teaspoon (each) ground red pepper; cumin
- 1 to 2 Tablespoons yellow cornmeal
- 1 (11 ounce) can refrigerated dough breadsticks

Wash chard; trim green leaves from stems; trim dry parts of stems; mince into 1/2 cup stems. Fine chop leaves forming about 3 cups; set aside.

Preheat oven to 375 degrees F.

In 10 to 12-inch skillet, cook bacon over medium heat until crisp; remove bacon to paper lined plate; crumble when cooled. Add onion and minced chard stems to drippings; cook 1 to 2 minutes; add chard leaves; cook until wilted about 3 minutes. Remove from heat; set aside.

In a large bowl, mix cream cheese, yogurt, shredded cheese, Parmesan cheese, mayonnaise, salt, garlic powder, red pepper, and cumin until combined; stir in reserved onion/chard greens. Set aside.

On a cornmeal coated surface, unroll dough, separating into 12 pieces. Roll each into a spiral, pinch seams to seal. Place rolls evenly around edge of oiled 9-inch cast iron skillet; seam side facing the side of skillet. Spoon chard mixture into center of skillet. Place in preheated 375-degree F oven for 20 minutes; cover chard mixture with piece of foil; continue to bake for 4 minutes. Remove from oven, discard foil; sprinkle bacon pieces over chard mixture; sprinkle remaining cheese over biscuits and chard. Return to oven; bake for about 2 minutes or until cheese melts. Serve warm. Yield: Serves: 6 as a side dish

Recipe Inspired by: Chef Dean Neff; Southern Cast Iron booklet

About the Recipe: Just imagine crunchy hot biscuit bits spread with melting cheese covered minced rainbow chard! This is Southern comfort all the way. The best part is that they are prepared in one cast iron skillet that is cooked in the oven and served right to the table.