

Chard with Currants and Pine Nuts

From – *NY Times Martha Rose Shulman*

3 Tbsp currants or raisins
2 pounds chard – leaves removed from stems, chop and reserve stems
2 Tbsp olive oil
1 to 2 garlic cloves – minced
2 Tbsp pine nuts
salt & pepper

- Place the raisins or currants in a bowl and pour on hot water to cover. Soak 10 minutes then drain.
- Fill a bowl with ice water.
- Bring a large pot of generously salted water to boil and add the chard leaves.
- Cook for 1-2 minutes, until just tender.
- Transfer to the bowl of ice water and let sit for a few minutes.
- Drain and squeeze out excess water then chop coarsely.
- Heat the oil over medium heat in a large skillet.
- Add the chard stems and cook 3-5 minutes until tender.
- Add the pine nuts and cook stirring until they begin to color, 2-3 minutes.
- Add the garlic and cook stirring about 1 minute.
- Add the chard leaves, raisins or currants and toss together until they are well coated and heated through 2-3 minutes.
- Season to taste with salt & pepper.



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