

They'll Never Say "No" to Chard Again

This is one of my favorite recipes. A market customer gave me the idea several years ago and then, with my usual inability to leave a recipe alone, I added to it. Farmer Tim says we can have chard every night if I cook it this way.

Swiss chard

Onions

Olive oil

Garlic

Raisins (or dried cranberries, cherries, or blueberries)

Walnuts (or sliced almonds, pecans, or pine nuts)

Crumbled blue cheese (or feta)

Chop onions and chard stems in olive oil. Cover and cook about ten minutes.

Slice chard leaves and add to skillet. Cover and cook about five more minutes.

Chop garlic and add. Stir and cover again for about five minutes.

Add raisins and nuts. Cover for about 3 more minutes.

Turn off and add cheese immediately. Stir and let sit for a few minutes until cheese begins to melt.

This would also be good with kale, cabbage, Chinese cabbage, pak choi, komatsuna, or broccoli. Or a mixture of the above.