



GREEN CHARD (SWISS)

Make 2 to 4 servings.

Raisins and crunchy toasted almonds add a bit of flavor to this highly nutritious dish.

INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 2 medium shallots, thinly sliced
- 1 bunch, $\frac{3}{4}$ pounds green chard, approx
- 1 generous tablespoon honey
- 1 tablespoon balsamic vinegar
- $\frac{1}{4}$ cup raisins
- $\frac{1}{4}$ cup blanched toasted almonds, coarsely chopped
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Remove and discard short stems, if any. Rinse each individual leaf and shake to remove clinging water. Gather a few leaves and shred finely.
2. Heat the oil in a wok and sauté the shallots over high heat until golden.
3. Lower the heat, add the shredded chard and toss until wilted. Stir in the honey, vinegar, raisins, almonds, salt and pepper.
4. Season to taste.