

Patty and Patty – Sauteed Swiss Chard with Golden Raisins and Toasted Pine Nuts

1 tbs olive oil
Red pepper flakes (to taste)
3 minced cloves of garlic
1 cup sliced red onion
1 bunch fresh rainbow swiss chard washed and chopped
(any sturdy leafy greens such as escarole, turnip greens or kale would work)
Hint of nutmeg
¼ cup golden raisins
2 tbs pine nuts, lightly toasted in a dry pan
Salt and pepper to taste

Crusty Italian bread

Heat olive oil in large pot over low heat. Add red pepper flakes, garlic and onions. Cook until translucent.

Add greens and a hint of nutmeg, salt and pepper to taste. Allow to wilt. Add a little water or broth if needed. Cover and bring up to a simmer until greens are cooked down, and there is plenty of “pot liquor” juices in the pan. Approximately 10 mins.

Toss in raisins, and cook through. Place in serving dish, and sprinkle pine nuts on top.

Can be served as a side dish or light summer supper.

Serve with crusty Italian bread to mop up juices.

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