

SWISS CHARD WITH
OLIVES AND RAISINS ☉

- ¾ pound (about ½ large bunch)
Swiss chard, washed well and
drained
- ½ onion, chopped fine
- 1 tablespoon olive oil
- ¼ cup water
- 2 tablespoons golden raisins,
chopped fine
- 6 Kalamata or other large brine-
cured black olives, pitted and
chopped fine

Cut stems and thick center ribs from Swiss chard leaves. Discard center ribs and chop coarse stems and leaves separately.

In a 9-inch heavy skillet cook onion in oil over moderate heat, stirring, until softened. Add stems, 2 tablespoons water, raisins, and salt to taste and cook, covered, over moderately low heat until stems are softened, about 5 minutes. Add leaves, olives, and remaining 2 tablespoons water and cook, covered, over moderate heat until leaves are wilted, about 3 minutes. Remove lid and cook, stirring occasionally, until most of liquid is evaporated and leaves are tender. Serves 2.