



Chard with Raisins and Pine Nuts

Recipe by Stephen Pavy

Serves 6

Serve with

Joseph Phelps Vineyards Cabernet Sauvignon, Napa Valley

Joseph Phelps Vineyards Insignia

Joseph Phelps Vineyards Le Mistral

Joseph Phelps Vineyards Syrah, Napa Valley

1 ½ lb. Swiss chard (preferably red or rainbow)
½ cup pine nuts
¼ cup olive oil
1 medium onion, finely chopped
¼ cup golden raisins
1 cup water

Tear chard leaves from stems, coarsely chop stems and leaves separately. Toast pine nuts in oil until golden and then transfer with slotted spoon; drain and season with salt.

Cook onion in remaining oil for one minute, then add chard stems and cook, stirring occasionally for 2 minutes. Add raisins and ½ cup water and simmer (covered) until stems are softened (about 3 minutes). Add chard leaves and remaining ½ cup water and simmer until leaves are tender (about 3 minutes).

Season to taste with salt and pepper.