

If you don't know pepitas are, they are simply the inside of pumpkin seeds! Yummy flavor for this dish or by themselves!

Swiss chard with raisins and pepitas

Ingredients

2 bunches Swiss chard (assorted colors) 1/4 cup olive oil 1 cup golden raisins 1/4 cup water 2 tbsp. red wine vinegar 1 tsp. salt 1/2 cup pepitas (shelled pumpkin seeds)

Directions

Separate the Swiss chard leaves from the stems. Tear leaves into bite-sized pieces. You should have about 4 cups. Cut stems into small pieces. You should have about 2 cups.

Heat a large sauté pan on medium heat and add olive oil. Sauté stems until soft and slightly translucent. Stir in raisins and then the leaves of the Swiss chard. Toss until wilted. Stir in water and vinegar. Season with salt. Cook until all liquid has evaporated and Swiss chard is soft. Remove from heat and mix in pepitas.

Serves 4