Sides / Italy

Chard with Currants and Pine Nuts

Wilted rainbow chard braised with golden raisins and pine nuts in olive oil — the sweet-and-savory Sicilian agrodolce that turns a humble green into something worth seeking out.

Time 20 min **Servings** 4

What you'll need.

- ☐ 600 g Rainbow chard, stems separated and sliced into 2 cm pieces, leaves roughly torn
- ☐ 40 g Golden raisins (sultanas)
- ☐ 40 g Pine nuts
- ☐ 3 cloves Garlic cloves, thinly sliced
- ☐ 45 ml Extra-virgin olive oil
- ☐ 15 ml White wine vinegar
- ☐ 5 g Fine salt
- ☐ 1 g Dried red pepper flakes

Let's make it.

01 Place the pine nuts in a dry skillet over medium-low heat. Shake or stir constantly for 2–3 minutes until they turn a deep golden color. Watch without distraction — they go from pale to burnt in under 30 seconds. Tip immediately onto a cool plate to stop cooking.

02 In a large, wide pan over medium heat, warm the olive oil until it shimmers. Add the garlic slices and cook, stirring, until they are pale gold and fragrant — about 1 minute. Do not let them brown. Add the chard stems and cook, stirring, for 3 minutes until beginning to soften. Add the chard leaves in large handfuls, wilting each before adding the next. Once all leaves are wilted, add the golden raisins, white wine vinegar, and red pepper flakes. Stir to combine and cook for 1 more minute. Season with salt.

03 Taste for seasoning — the agrodolce balance should be present but subtle. If it tastes flat, add a few more drops of vinegar; if too sharp, a small pinch of sugar. Transfer to a serving plate and scatter the toasted pine nuts over the top. Serve warm or at room temperature.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / chard-with-currants