

Swiss Chard with Chickpeas and Couscous

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Modified by Jennie

1 10-oz box couscous
½ c. pine nuts
3 T olive oil
2 cloves garlic, thinly sliced
1 15-oz. can chickpeas, rinsed
½ c. raisins (dark or golden)
2 bunches Swiss chard, stems trimmed
Splash of balsamic vinegar
Salt and pepper to taste

Make couscous according to package instructions.

In a large skillet over medium heat, toast pine nuts until golden, then transfer to a plate.

Return skillet to medium heat and add oil, heat for one minute. Add garlic and cook for one minute. Add chickpeas, raisins, Swiss chard, salt and pepper. Cook, stirring occasionally, until chard is tender. Remove from heat.

Fluff couscous with a fork and serve with chard mixture on top. Sprinkle with pine nuts.

Notes for next time:

- Try 2 T. of olive oil
- Toast 1 to 1-1/2 t. pine nuts per person
- Could use any leafy green, broccolini or broccoli instead of Swiss chard