

# Swiss Chard Pilaf



shown with pine nuts added on top because we had some!

## INGREDIENTS

- 1 bunch of chard, chopped
- 1 cup basmati rice  
(soak in cold water for at least 30 min!)
- 2 tablespoons olive oil
- small onion, diced
- 1 inch piece of ginger, minced
- 1/2 c nuts of choice (we like walnuts)
- 1/2 cup raisins (optional)
- thyme or mint for garnish

## INSTRUCTIONS

1. Basmati rice is always better rinsed then soaked for at least 30 min but 2 hours is even better!
2. Combine rice, 2 cups water, dash of salt in sauce pan and bring to boil. Reduce heat to simmer and cover with lid. Cook 45 min then remove from heat.
3. Heat oil in a skillet over medium high heat and add onion and saute for about 5 minutes. Add in ginger and cook for another minute.
4. Add nuts and raisins if you are using them. Stir.
5. Add chard and cook for 4-6 minutes until wilted.
6. Add in cooked rice, stir and reduce heat to medium low. Cover and simmer about 10 minutes. Then add salt and pepper and mint or thyme garnish. Voila!

Sometimes we use diced apricots or currants instead of raisins. Use what you have! We also tend to add hot peppers to everything so if you like spice add them in with the onion.