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Chard and Crispy Chickpeas

Sprinkle lightly sautéed Swiss chard with ancho chili dusted chickpeas that have been crisped up in olive oil and you'll have even the fussiest vegetable eater asking for seconds!

1 tablespoon olive oil
1 cup rinsed and dried cooked chickpeas, canned are fine
1 teaspoon ancho chili powder
1 large bunch Swiss chard, stems removed and cut into 2 inch ribbons, rinsed but not dried
Salt and freshly ground black pepper

Place a large skillet over medium high heat and add the olive oil.

When the oil is hot, add the chickpeas and let them cook, undisturbed for 5 minutes or until browned on one side.

Turn the chickpeas over, sprinkle with the ancho chili powder, and cook for another 5 minutes or until browned and crispy.

Transfer the chickpeas to a plate while you cook the chard.

Turn the heat under the skillet down to medium and add the damp chard to the pan. If the chard begins to stick, add a few tablespoons of water to the pan to reduce the sticking.

Cook the chard, turning it with tongs as needed, until it is wilted and tender.

Put the chard on a serving platter and top with the chickpeas.

Add salt and pepper to taste.

Serve immediately.

Serves 2 as a side dish.

Victoria Wessler