

Swiss Chard with Currants and Pine Nuts

- 1 1-pound bunch Swiss chard, rinsed well
- 2 Tablespoon olive oil
- 1 large shallot, minced
- 2 Tablespoons chicken broth or water
- ¼ cup currants
- Zest of 1 lemon
- ½ cup toasted pine nuts
- Salt and freshly ground black pepper

Cut ribs from chard leaves. Trim ends of ribs and dice into ½-inch pieces. Stack leaves and cut into ½-inch strips. Heat oil in a large sauté pan with a lid, then add shallots and chard ribs. Season lightly with salt and pepper. Cook over medium heat until ribs are tender, about 5 minutes. Add chard leaves, broth, or water, currants and about 2/3 of the lemon zest. Season with salt and pepper. Cover and cook, stirring occasionally, until chard is tender, about 4-5 minutes. Stir in pine nuts and adjust seasoning to taste. Top with remaining lemon zest and serve immediately.