

Swiss Chard with Walnuts

Ingredients

- 1/4 cup(s) walnut pieces
- 1 tablespoon(s) olive oil
- 1 1/2 cup(s) chopped onions
- 3 clove(s) garlic, thinly sliced
- 1 1/2 pound(s) Swiss chard, stems cut in 1-inch pieces, leaves coarsely chopped, stems and leaves kept separate
- 1/4 teaspoon(s) salt
- 1/4 teaspoon(s) pepper
- 2 teaspoon(s) fresh lemon juice, or more to taste

Directions

1. Stir walnuts in a large nonstick skillet over medium heat until toasted. Remove to a plate.
2. Heat oil in skillet over medium heat. Add onions and garlic; sauté 4 minutes or until onions are soft.
3. Stir in chard stems and 3 tablespoons water. Cover and cook 4 minutes until stems are crisp-tender (add more water if onions are browning too much).
4. Add leaves a handful at a time, adding more as they cook down. Cook 2 to 3 minutes until tender. Season with salt, pepper, and lemon juice. Serve sprinkled with walnuts.

