



Bruschetta with Braised Greens, Pine Nuts and Olives

Ingredients:

- 2 bunches chard or kale (I prefer Lacinato, also known as dinosaur kale)
- 2 T. extra-virgin olive oil, plus more for drizzling
- 1 shallot, minced
- Pinch of salt
- 2 large garlic cloves, minced, plus 1 whole garlic clove
- Pinch of red chile flakes
- 2 t. balsamic vinegar
- ½ c. Kalamata olives, chopped
- ¼ c. golden raisins
- 1 t. brown sugar
- Chicken broth or water, as needed
- Freshly ground black pepper to taste
- ¼ c. toasted pine nuts
- Parmigiano Reggiano, shaved, for garnish
- Slices of artisan bread

Method:

Strip the kale or chard leaves from the thick stems. Discard the stems. Wash leaves well to remove all grit. Shake water from them but don't worry about drying them well. Slice into long, thin (about ½-inch) strips. Heat oil over medium-high heat and sauté shallot until soft. Add a pinch of salt and then the garlic and red chile flakes. Mix well and cook for another minute.

Raise heat to high. Add greens with the water still clinging to them. Add vinegar, olives, raisins, brown sugar and a few tablespoons of chicken broth or water. Stir, cover and let greens cook down for 5 minutes. Stir, add more liquid if greens are dry, cover and cook for 5 to 10 more minutes. The greens should be tender and taste a little bit sweet-and-sour.

Add salt and pepper to taste, toss in the pine nuts and garnish with Parmigiano and a drizzle of extra-virgin olive oil. Toast the bread and rub with a half of a piece of raw garlic and then drizzle with olive oil. Pile on greens and serve.

**Recipe by Chef Becky Selengut, PCC Cooks instructor
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