

Swiss chard with beets, goat cheese and golden raisins

Adapted from epicurious.com

- 5-6 small beets
- 2 pounds Swiss chard
- 1-2 tablespoons olive oil
- 1/2 large red onion, cut thinly crosswise
- 3 green onions, sliced
- 3 garlic cloves, chopped
- 1 jalapeño, seeded and thinly sliced crosswise
- 2 14 1/2-ounce cans diced tomatoes in juice, drained
- 1/2 cup plus golden raisins
- 1/4 cup lime or lemon juice
- 1 4-ounce log soft fresh goat cheese, crumbled

1. Bring large pot of water to a boil. Add beets, boil for 45 minutes, or until fork-tender. Drain beets and remove skins (they should easily peel off once the beets are cooked). Cut beets into small chunks.
2. Cut stalks off swiss chard and set aside. Coarsely chop leaves into 1-inch pieces. Cook leaves in pot of salted boiling water for about 1 minute. Drain and set aside.
3. Slice stalks thinly crosswise. Heat oil in large pot over high heat; add stalks and cook until starting to soften, about 8 minutes.
4. Add red and green onions, jalapeno and garlic; saute 3 minutes. Add canned tomatoes and raisins, reduce heat to medium and simmer, stirring occasionally, for 15 minutes.
5. Add chard leaves to pot, stir to heat through. Remove from heat and add lime or lemon juice and stir. Season to taste with salt and pepper.
6. Transfer mixture to serving bowl and top with beets and crumbled goat cheese. Add additional raisins if desired. Serve warm or at room temperature.