makes 20 bite-size snacks

INGREDIENTS

1-2 cups cooked quinoa
20 large chard leaves
20 whole chives (cut them as long as you can, or tie two shorter ones together!
4 garlic cloves, peeled and minced
2 lemons, juiced (should make ¼ cup)
1 orange, juiced (should make ¼ cup)
¼ cup olive oil
1 cup mixed herbs, leaves finely chopped: any combination of mint, parsley, cilantro, chives, etc.
¼ cup raisins or currants
salt and pepper, to taste

METHOD

Bring a large pot of salted water to a boil. Meanwhile, prepare a large bowl of very cold water—ice water is ideal.

Blanch the chard leaves by dunking them in the boiling water, counting to 10, and then quickly removing the chard leaves and putting them immediately into the bowl of cold water. (This step stops the chard leaves from cooking too much.)

Once cooled, separate chard stems from the leaves. Make a stack of alternating chard leaves and paper towels: towel, leaf, towel, leaf, etc. Set aside. (These will be your wrappers.) Mince the chard stems.

In a medium bowl, combine the cooked quinoa with minced garlic, lemon juice, orange juice, olive oil, herbs, raisins, and chopped chard stalks. Mix well, then taste a tiny bit and decide if you want to add salt/pepper. (This is your filling – yum!)

Put one chard leaf on its paper towel in front of you on the table.

Put 1-2 tablespoons of filling in the center of the chard leaf.

Fold the bottom half up, then both sides in, and then roll towards the top edge to seal. Wrap each chard bundle with a chive and tie a knot.