

TORTILLAS STUFFED WITH SWISS CHARD, CURRANTS, AND SPICY GUCAMOLE

“The bitter, salty taste of the sauteed Swiss chard is balanced by the contracted sweetness of the currants. The tart orange juice enhances the flavor of the saute and contrasts well with the rich, buttery guacamole. With each bite of this crunchy tortilla, one gets a complex, satisfying array of flavors”.

4 servings

Ingredients for the Guacamole:

- ✓ 2 ripe Hass avocados, peeled and pitted (reserve the pits)
- ✓ 3 tablespoons mince fresh cilantro
- ✓ 1/2 cup diced red onions
- ✓ 1 garlic clove, minced
- ✓ 1 jalapeno chile, seeded and chopped finely
- ✓ 1 1/2 tablespoons freshly squeezed lime juice
- ✓ Pinch of cayenne
- ✓ 1/2 teaspoon coarse sea salt, plus more to taste

Ingredients for the Swiss Chard:

- ✓ Coarse sea salt
- ✓ 2 large bunches Swiss chard, finely chopped, rinsed, and drained
- ✓ 2 teaspoons extra-virgin olive oil
- ✓ 2 garlic cloves, minced
- ✓ 2/3 cup dried currants
- ✓ 1/3 cup freshly squeezed orange juice

Ingredients for the Tortillas:

- ✓ Extra-virgin olive oil
- ✓ 8 fajita-size whole wheat tortillas
- ✓ Cilantro sprigs, for garnish
- ✓ Your favorite hot sauce, for serving

Directions for the Guacamole:

- In a medium-size serving bowl, combine the avocados and cilantro and, using the back of a spoon, mash the avocados until creamy but textured. Add the remaining ingredients and mix well. Add the pits to the guacamole to prevent rapid browning. Set aside.

Directions for the Swiss Chard:

- In a large pot over high heat, bring 3 quarts of water to a boil. Add 1 tablespoon of salt and let dissolve. Add the chard and cook, uncovered, for 1 minute, until softened.
- While blanching the chard, prepare a large bowl of ice water.
- Remove the chard from the heat, drain, and plunge it into the bowl of cold water to stop cooking and set the color of the greens. Drain.
- In a medium-size saute pan, combine the olive oil and garlic. Turn on the heat to medium-high, and saute the garlic for 1 minute. Add the chard, currants, and 1/2 teaspoon of salt. Saute for 3 minutes, stirring frequently.
- Add the orange juice and cook for an additional 15 seconds. Do not overcook (chard should be bright green). Season with additional salt to taste if needed, and set aside.

Directions for the Tortillas:

- Preheat the oven to 200 degrees F.
- In a large nonstick or cast-iron skillet over medium heat, warm 1 tablespoon of the oil. Add 1 tortilla and move it around to make sure it's covered with oil. Sprinkle 2 tablespoons of the sauteed chard on half of the tortilla. Add 2 heaping tablespoons of the guacamole on top of that, and cook for 2 minutes. Fold the tortilla over and press down with a spatula for 15 seconds. Flip over and cook another 30 seconds. The tortillas should be lightly browned on both sides.
- Place the tortilla on a baking sheet and put in the oven to keep warm.
- Repeat to make 8 tortillas, keeping them warm in the oven as they are finished.
- Before serving, cut each tortilla in half on a cutting board and serve four halves on a large plate garnished with cilantro. Open each slice and give it a dash of hot sauce.

The Inspired Vegan by Bryant Terry: pages 120-122