



# Moroccan Swiss Chard & Chickpeas

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 1 large bunch Swiss chard leaves, stemmed
- 2 large cloves garlic, peeled and crushed
- 2 T olive oil
- 1/2 c minced onion
- 1/4 c Dulcet Tangy & Peppery Moroccan Sauce\*
- 1 c cooked chickpeas, canned is fine

1. Rinse the chard thoroughly and shred.
2. Heat olive oil in large skillet over medium high heat and saute onion until golden.
3. Add garlic and cook another minute.
4. Add to chard to skillet, cover and cook until wilted, about 5 minutes.
5. Add the Moroccan Sauce and chickpeas, cook uncovered, stirring occasionally, until wet but not soupy.

Serves 4

\*Tangy & Peppery Moroccan Sauce is gluten-free.

**Notes:** \_\_\_\_\_  
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