

Garlicky Currant-Flecked Greens over Polenta

For purposes of this recipe, I'm going to assume that you've followed my advice above and have a bag filled with cleaned, prepped greens at the ready. I used rainbow chard. Pair them with loads of garlic and a generous sprinkling of crushed red pepper flakes and sweet currants, then kiss with just a touch of vinegar. Serving over warm polenta turns these greens from health food to comfort food.

Serves 2, generously

3 cups cold water
1/2 teaspoon kosher salt
3/4 cup polenta (coarse cornmeal)
2 teaspoons unsalted butter
1-1/2 tablespoons olive oil
3 cloves garlic, minced
1 bunch *cleaned* rainbow chard or other greens, stems chopped, leaves cut into ribbons
Kosher salt and freshly ground black pepper
1/2 teaspoon cider vinegar (or any vinegar you have on hand, or lemon juice)
Pinch (or several) crushed red pepper flakes, to taste
1 to 2 tablespoons dried currants

To make the polenta: Bring 3 cups of water and 1/2 teaspoon salt to a boil in a medium saucepan. (Nonstick will aid clean-up enormously.) Slowly stream in the polenta, whisking all the while. Reduce the heat to low and cook, stirring frequently (I used a nonstick whisk but you can use a heatproof spatula or wooden spoon), until the water is absorbed and the polenta is nice and creamy, about 20 minutes. (You should aim for a very low heat with an intermittent sputter.)

Remove from heat and stir in the butter.

Meanwhile, cook the greens: Combine the oil and garlic in a large skillet and set over medium heat. Warm the garlic, stirring frequently, until fragrant and sizzling, but not brown, about 3 minutes. Add the chopped chard stems and a good pinch or two of salt and pepper, and continue sauteing for about 2 more minutes.

Now add 3 big handfuls of chard ribbons and 2 tablespoons of water. Stir with tongs, flipping the greens over and over until they're coated with the oil, garlic and water. Cover, reduce heat to low, and cook for about 4 minutes, or until the greens are wilted and tender, but still bright. Remove the cover, raise the heat slightly, and cook out the remaining water, about 2 minutes longer.

Stir in the vinegar, red pepper, and currants.

Spoon the polenta into bowls. Top with greens.