



# Rainbow Chard Salad

(serves 6)

## Ingredients

- 5 tablespoons extra virgin olive oil
- 1 bunch rainbow chard, stalks thinly sliced
- 1 cup fresh corn kernels
- 1 cup white bread (from ciabatta loaf or similar), cut into 2cm cubes
- 3 garlic cloves, thinly sliced
- ½ teaspoon ground cumin
- ¼ bunch oregano leaves, roughly chopped
- ¼ bunch mint leaves, roughly chopped
- ¼ teaspoon dried chilli flakes
- ½ teaspoon sea salt flakes
- 1 tablespoon balsamic vinegar
- 425g tin chickpeas, drained and rinsed
- Pinch saffron threads in ½ cup boiling water

## Method

1. Heat 1 tablespoon in a large frying pan and cook the stalks for 4-5 minutes until they are soft and tender. Remove the stalks from the heat and set them aside to drain on a paper towel. Add a further tablespoon of oil to the pan and add the leaves, cooking them for a couple of minutes until they are tender. Remove from the heat and also set them aside on the paper towel to drain.
2. Heat a tablespoon of oil in the pan and add the corn kernels. Stir them about until they have cooked and caramelised. Set them aside.
3. Heat the final 2 tablespoons of oil in the pan and add the bread. Stir them about until they are golden and crispy. Add the garlic, cumin, oregano, mint, chilli and salt, and cook for about a minute. Transfer to the bowl of a food processor, add the vinegar and pulse until the mixture resembles breadcrumbs.
4. Return the breadcrumb mixture to the pan along with the chickpeas and saffron water (discard the threads) and stir until the chickpeas are hot. Add the rainbow chard and corn to the pan to warm through again. Serve with a little freshly ground pepper on top.