

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## SWISS CHARD TAHINI DIP

### Ingredients:

- 2 bunches Swiss chard
- 1 cup extra virgin olive oil, plus more for drizzling
- 5 cloves garlic, finely chopped
- ½ cup tahini
- 1 lemon
- Kosher salt
- Toasted flatbread or pita

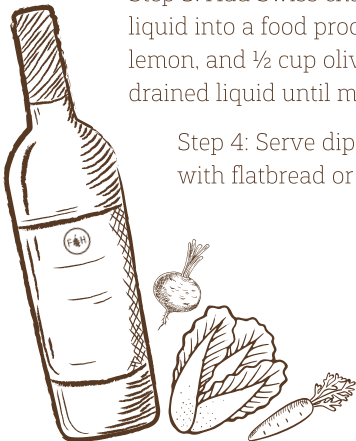
### Directions:

Step 1: Remove stems from Swiss chard leaves and chop very finely. Tear leaves into small pieces. Set both aside, separately.

Step 2: Heat ½ cup oil in a large pot over medium heat. Cook reserved stems, stirring often and adding a bit more water if they start to get brown. Add garlic, stir until fragrant. Add reserved chard leaves by the handful, letting them wilt before adding more. Cook until it's all tender, about 10-12 minutes. Let cool, and squeeze excess liquid from mixture into a measuring glass.

Step 3: Add Swiss chard mixture and 1 tablespoon of the drained liquid into a food processor or blender. Add tahini, juice from the lemon, and ½ cup olive oil. Season with salt and process, add more drained liquid until mixture is creamy.

Step 4: Serve dip in a bowl and drizzle with olive oil. Enjoy with flatbread or pita!



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