

# Braising Greens Tacos

Serves 2

## *Ingredients:*

*1 12-ounce bunch Swiss chard, washed  
(or collard greens, kale, or a mix of  
braising greens)*

*1½ tablespoons vegetable oil*

*1 large red (or white) onion, sliced ¼  
inch thick*

*3 garlic cloves, pressed or finely  
chopped*

*1 teaspoon red pepper flakes*

*½ cup chicken or vegetable broth, or  
water*

*12 corn tortillas, warmed with a bit of  
water in a kitchen towel in the  
microwave*

*1 cup crumbled queso fresco (or, if  
necessary, feta or goat cheese)*

*10 cherry or 20 grape tomatoes*

*1 chipotle pepper in adobo sauce  
(Alternatively, a good store-bought  
salsa works well)*

## *Assembly:*

1. Heat the oil in a large (12-inch) skillet over medium high, add the onion and cook until golden but still a bit crunchy, 4-5 minutes.
2. Meanwhile, slice the greens crosswise into 1/2 inch slices.
3. Add the garlic and chili flakes to the onion and cook for an additional minute.
4. Add the broth or water, a large pinch of salt, and the greens.
5. Reduce heat to low and braise covered for about 5 minutes or until the greens are nearing tender, but not quite finished.
6. Meanwhile, put the tomatoes into a dry skillet over medium-high heat until blistered. Transfer to a small food processor or blender and add in the pepper or salsa, and a large pinch of salt. Blend until smooth.
7. Remove the cover from the greens and cook off the moisture until nearly dry.
8. Season the greens with salt as needed.
9. Fill each taco—two tortillas thick—with a tongful of the greens, a spoonful of salsa, and the queso fresco.