

Sauteed Arugula with Raisins and Hot Peppers (from *Greens Glorious Greens*, Johnna Albi & Catherine Walthers)

Sauteing arugula will mellow its peppery taste. This makes a nice side dish or base on which to place baked fish or chicken.

Serves 2

2 bunches arugula leaves (about 5 cups)

2 tsp extra virgin olive oil

1 tsp minced garlic

1/8 tsp hot red pepper flakes

3 Tbsp raising or chopped dried apricots

salt to taste

Separate arugula leaves from long stems and roots, if attached. If leaves are more than several inches long, slice them in half. Wash leaves well and drain.

In a skillet, heat oil over low heat. Add garlic and red pepper flakes and cook for 1 minute. Add raisins and sauté for 2 minutes.

Stir in the arugula, cover, and cook over medium heat for 4-5 minutes, until tender. Greens will be soft, rather glossy, and deliciously succulent. Add a pinch of salt and serve hot or at room temperature.