Rainbow Chard with Roast Almonds and Smoked Paprika

Serves 4

500g rainbow chard

4 tablespoons approx. olive oil

Zest of 1 lemon

1-2 tablespoons lemon juice

125g whole blanched almonds

1 teaspoon olive oil

1level teaspoon smoked Paprika

Salt

Bring a large saucepan of water to the boil. Strip the leaves from the chard stalks and cut the stalks at an angle into long, slender 1 cm thick pieces. Salt the boiling water and add the chard stalks and cook until nearly tender. Add the leaves and cook for a further few minutes until cooked. Strain immediately and press off some of the excess cooking water but do not squeeze dry. Spread out to cool a little and while still warm, dress with the olive oil and lemon juice.

Place the almonds on a baking tray and put into an oven preheated to 150c and roast until coloured and golden brown -about 25 minutes. Remove from the tray and place in a bowl with the oil, paprika and a pinch of salt and toss well. Return to the oven for 3 minutes. Remove and cool. Chop coarsely before scattering over the chard.