

Khobaizeh: A Dish of Resistance

Ingredients

1 kg of freshly picked *khobaizeh*
 1 medium onion, chopped well
 1 green hot pepper (either chopped or whole)
 1 leaf *silek* (Swiss chard)
 Olive oil
 Salt to taste
 1 medium onion, cut into small strips
 ½ cup flour

Directions

Remove stems from the *khobaizeh* and chop. Wash the chopped *khobaizeh* very well. Chop the onion and sauté in preheated olive oil. Here you may sauté the onions until they are completely caramelized or until they are transparent. I prefer them light in color and transparent; they keep their bite rather than acquiesce to the sweet,

caramelized taste. Add your chopped or whole green pepper (whether you chop it or keep it whole depends on how spicy you like your food). Turn down the heat, and slowly add the chopped *khobaizeh*, stirring all ingredients together. Add salt to taste, 1/3 of a cup of water, and let it cook on low heat until tender.

Take your onion strips and cover them with flour. Heat cooking oil and fry the onions until golden and crunchy. Once the *khobaizeh* is ready, dish it onto your favorite platter, top with fried onions, and serve with lemon. The caramelized sweet onion taste will offset the bitter citrus taste and velvety *khobaizeh* texture. Eat and remember the Palestine you love.

Sahtain.

