Cran-Orange Swiss Chard

Ingredients:
- 1 medium onion, chopped
- 1 tablespoon vegetable oil
- 2 pounds chopped Swiss chard
- ¼ cup orange juice
- ¼ cup dried cranberries
- ¼ cup mandarin oranges, drained
- Salt and pepper to taste

Directions:
1. Wash your hands and clean your cooking area.
2. Wash and chop Swiss chard. Peel and chop onion.
3. Heat 1 tablespoon vegetable oil in a large skillet over medium heat. Sauté onion until tender.
4. Add Swiss chard and sauté for 3-5 minutes or until just wilted.
5. Stir in the orange juice and salt and pepper; cook for 1-2 minutes.