# Christmas in Armenia

Draw a picture of someone from One Interesting Tradition this country celebrating Christmas. Draw a picture of this country. Draw a picture of the food you made from this country.

### Recipe Nevik

Courtesy of https://thearmeniankitchen.com/a-traditional-recipe-for-armenian/



### Ingredients:

1 bunch swiss chard (green or mixed), thoroughly washed to remove grit and sand
1 (15-oz.) can chick peas, drained and rinsed
2-3 tablespoons of tomato sauce
1-2 tablespoons of extra virgin olive oil
Salt (very little),
black pepper, Aleppo red pepper or equivalent (cayenne, chili Colorado, etc.), to taste

#### Directions:

- 1. Wash and coarsely chop the chard. Make sure you get all the dirt out.
- 2. Heat the oil over medium-high heat and saute the chard until it is limp. Add the chickpeas, tomato sauce, salt and peppers.
- 3. Cover and simmer on low heat until the chard is soft, about 20-30 minutes.

## **Activity or Craft**



### **Armenian Carpet Weaving**

#### Materials Required:

- Scissors
- Glue
- Various types and colors of paper

### **Instructions to Weave Armenian Carpet**

- 1. Take one sheet of paper and fold it in half.
- 2. Starting on the folded side, cut lines into the paper that are about 1 inch apart–depending on how thick you want the weave to be. Cut lines all the way down the folded side. Do not cut to the end of the paper but leave about one inch.
- 3. Open the paper-now you have your weaving canvas.
- 4. Cut other pieces of paper into long and one inch thick strips.
- 5. Have your child weave the paper strips under and over each line of the weaving canvas.
- 6. Once you are finished weaving, glue the end of each piece onto the back. You can trim off the excess length.