

Sautéed Piemonte Blend with Prosciutto

Servings: 8

INGREDIENTS

- 3 T Rykoff Sexton™ extra-virgin olive oil
- 1 c prosciutto, finely chopped
- 2 T garlic, minced
- 1 c zucchini, julienned
- ½ c onion, thinly sliced
- 8 c Rykoff Sexton Piemonte rice and grain blend, cooked
- 1 c Chef's Line chicken stock, roasted garlic
- tt salt and pepper

PREPARATION

Heat oil and quickly sauté prosciutto, garlic, zucchini and onions. Add stock and bring to a boil. Reduce heat and mix in Piemonte blend. Add salt and pepper to taste.

