

Tuscan Osso Bucco with Mushroom Risotto and Feta

Servings: 4

INGREDIENTS

- 12 ea Chef's Line™ chicken osso bucco
- 2 oz Rykoff Sexton™ unfiltered extra-virgin olive oil
- 2 oz Chef's Line chicken stock, reconstituted
- 12 oz Chef's Line mushroom risotto
- 4 ea Cross Valley Farms® green onions
- 8 oz Glenview Farms® feta cheese crumbles

PREPARATION

In a sauté pan cook osso bucco in 1 oz of olive oil. Add 2 oz chicken stock and place in 350° oven. Cook for 20-30 minutes. In another pan, heat 12 oz of mushroom risotto and finish off with 1 oz of olive oil. Season, grill and cook off green onion.

Divide mushroom risotto among 4 bowls. Top each with 3 chicken osso bucco and crumbled feta. Place bowls in oven to melt feta. Garnish with grilled green onion.

