

## Grilled Pork in Rustica Sauce with Braised Kale and Mushroom Risotto

Servings: 8

### INGREDIENTS

- 4 ea Chef's Line™ cooked pork butt
- 2 T olive oil
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- 2 c celery, with leaves, roughly chopped
- 2 c onions, cut into 1/4" slices
- 2 T garlic, minced
- 2 c chicken stock
- 2 c Rykoff Sexton™ Italian tomatoes
- 1/2 c white beans, drained
- 2 bu kale
- 4 c Chef's Line mushroom risotto, prepared

### PREPARATION

Cut pork butt into 8-oz portions and season with olive oil, salt and pepper. Brown all sides lightly on grill. Remove and hold. Gently cook kale for 10 minutes in boiling salted water. Remove and drain. Sauté celery and onions in olive oil for 6 minutes. Add garlic and cook 1 minute longer. Add stock, tomatoes and white beans and reduce until thick, about 20 minutes. To serve, quickly sauté kale in oil, salt and pepper. Plate with prepared mushroom risotto. Heat pork quickly in sauce and serve over risotto.

