

Sausage Chard Granotto

Servings: 2 to 4

INGREDIENTS

- 1 T shallots, chopped
- 1 lb sweet sausage, crumbled and cooked (reserve fat)
- 1 hd swiss chard, rough chopped
- 2 c Rykoff Sexton™ Piemonte rice and grain blend, cooked
- 1 c heavy cream
- Parmigiano-Reggiano, grated

PREPARATION

Sweat the shallots in the reserved sausage fat. Add the swiss chard. Allow moisture to cook out. Add the cooked sausage back to the pan. Add in the grain blend and heavy cream. Stir constantly until heated through. Add Parmigiano. Adjust seasoning to taste.

