

## Wild Forest Mushroom Risotto and Osso Bucco Chicken

Servings: 4

### INGREDIENTS

- 1 ea Chef's Line™ chicken osso bucco
- 8 oz Chef's Line chicken stock, prepared
- 4 oz Cross Valley Farms® sage, chiffonaded
- 2 t Rykoff Sexton™ extra-virgin olive oil
- 4 c Chef's Line mushroom risotto
- 8 oz Glenview Farms® heavy cream 40%
- 1/2 oz bull's blood microgreens
- 1 t Roseli® Parmesan cheese, grated

### PREPARATION

In a 350° oven, braise the chicken in stock, adding in the sage, for 40 minutes.

Sauté the risotto for 5 minutes, adding in a little cream to finish. Garnish with microgreens and Parmesan cheese.



### Tomato Sauce (Servings: 4)

#### INGREDIENTS

- 8 oz Rykoff Sexton whole, peeled Italian tomatoes
- 2 T olive oil
- tt salt and pepper

#### PREPARATION

Blend tomatoes to fine consistency. Add in oil, salt and pepper.

