



## COLLARD GREEN RISOTTO

**SERVES 2**

Collard greens are used in this recipe however chard or any type of green can be added and prepared in the same manner as the collard greens.

½ pound shredded collard greens\*  
1 teaspoon salt  
1 tablespoon minced garlic \*  
½ teaspoon sugar  
1 bay leaf  
4 cups chicken broth  
1 cup finely chopped onion \*  
2 tablespoons olive oil  
1 cup arborio rice  
1/2 cup freshly grated Parmesan cheese \*  
Salt and pepper to taste

Clean and wash collard greens. Roll each leaf and cut into strips, then cut each strip in half. In a large pot, heat about 4 quarts of water and add salt, garlic, sugar and bay leaf. Bring to a boil, add shredded collard greens, lower the heat to a simmer and cover and cook for 15 minutes or until greens are tender. When greens are cooked, remove with a slotted spoon and set aside in a bowl of ice water.

In a saucepan bring broth to a simmer and keep at a bare simmer.

In a large saucepan cook onion in oil over moderately low heat, stirring, until softened. Stir in rice, stirring until each grain is coated with oil. Add about 3/4 cup simmering broth and cook over moderately high heat, stirring constantly, until broth is absorbed. Continue adding broth, about 3/4 cup at a time, cooking, stirring constantly and letting each addition be absorbed before adding the next, until about half of broth has been added. Reduce heat to moderate if necessary to keep risotto at a strong simmer. Continue adding broth in the same manner until rice is tender and creamy looking but still *al dente*, about 18 minutes.

Stir in cooked greens and ¼ cup of parmesan cheese and salt and pepper to taste. Serve risotto with remaining ¼ cup parmesan cheese

From the files of JoAnn Relf

\* Items available at Chicago Downtown Farmstand

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