

Swiss Chard Rolls

INGREDIENTS:

- 2 Eggs
- 2 Cloves garlic, finely chopped
- ½ Teaspoon pepper
- Salt
- 2 Tablespoons chopped parsley
- 2 Cups cooked wild rice or white rice pilaf
- 2 Cups chopped, cooked white and dark turkey or chicken
- 2 Bunches Swiss chard, trimmed

PREPARATION:

In a medium bowl, whisk together eggs, garlic, pepper, ½ teaspoon salt and parsley. Stir in rice pilaf and turkey. Set filling aside. Bring a large pot of salted water to a boil. If any Swiss chard leaves are longer than 12 inches, cut them in half crosswise. Flatten out any large stalks with a fork to allow for even blanching and easier rolling. Immerse 4-6 leaves at a time in boiling water and blanch for 1 minute. Transfer to a paper towel-lined baking sheet as done and allow leaves to drain and cool slightly. Arrange 1 leaf on a work surface, smooth side down. Place 3-4 tablespoons filling in the center, then roll up, starting with the large end of the leaf and folding it over the filling to roll up like a burrito. Repeat process with remaining leaves and filling, placing rolls seam side down in a steamer basket as done. Steam for 6-8 minutes, or until the internal temperature of the rolls reaches 160 degrees. Transfer to plates and serve.

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NOTES FROM THE COOK: