



*From our farm to your table*

## Savory Swiss Chard Bundles

16 large Swiss chard leaves

4 Tbsp. butter

1 cup dry rice

2 cups chicken or vegetable broth

1/2 cup parmesan cheese

1 cup finely chopped mushrooms

1 cup chopped onions

1/2 cup chopped parsley

1 cup ricotta cheese

1 cup white sauce

Rinse leaves and cut off stems. Steam for 5 minutes. Plunge into cold water. Saute mushrooms, onion and rice in butter, stirring often, about 5 minutes. Add broth and parsley. Cover and cook until rice is tender, about 30 minutes. Add ricotta cheese. Fill chard leaves with rice mixture, about 1/4 cup per leaf. Place in buttered baking dish, spread white sauce over top and sprinkle with parmesan cheese. Bake at 350 degrees for 30 minutes. Serves 6