

## Stuffed Swiss Chard

1 bunch Swiss chard leaves  
1 tablespoon butter  
1/2 leek, cleaned and finely chopped  
1 scallion, sliced  
black pepper  
1/2 teaspoon salt  
2 tablespoons pine nuts, toasted  
1 cup cooked brown rice (or Long Grain and Wild Rice)  
1 ounce grated Monterey jack cheese  
2 tablespoons grated Parmesan cheese  
2 tablespoons ricotta cheese  
1/4 cup fresh bread crumbs  
1 tablespoon olive oil  
1 clove garlic, chopped  
1 (14 1/2-ounce) can whole tomatoes  
1/2 teaspoon salt  
black pepper

Choose 3 Swiss chard leaves and set aside. Coarsely chop remaining leaves to make about 1 cup. Bring a large pot of water to a boil and add salt. Add whole leaves one at a time, blanching for about 5 seconds. Spread on a paper towel lined sheet to cool.

In a large frying pan, melt butter and add leeks and scallions, pepper and salt. Cook until translucent, about 3 minutes. Add chopped chard and cook until it is wilted, about 3 more minutes. Transfer to a bowl and let cool. When cool, add nuts, rice, cheeses and bread crumbs.

In same frying pan, heat oil and add garlic. Cook for few seconds. Add tomatoes with juice and break up with a spoon. Cook over medium high for about 10 minutes while you stuff the chard.

Lay a blanched leaf facedown on a large cutting board. Cut out the thickest part of the stalk about a third of the way up the leaf. Overlap the cut ends. Spoon 1/3 of the filling about a third of the way up the leaf. Fold the sides over the filling and roll up, starting at the stalk end. Place the rolls in a 9"x5" bread pan. Tent with foil and bake at 400 degrees for about 15 minutes or heated through.

While rolls are baking, Pour tomato mixture into food processor and pulse several times to make a chunky sauce. Spoon warm tomato sauce over the top of the rolls.