



Sautéed Chard with Mexican Chorizo

Ingredients

- 2 tablespoons [Fustini's Aji Verde Crush olive oil](#)
- 3 Mexican chorizo raw sausages
- 1 medium onion, diced
- 1 pound Swiss chard
- 1 teaspoon [Fusitni's Sherry vinegar](#)
- 1/4 cup chopped cilantro
- Green Rice

Green Rice

- 1 garlic clove
- 1 cup chopped mixed herbs (cilantro, parsley, chive)
- 1 tablespoon [Fustini's Aji Verde Crush olive oil](#)
- 1 cup rice
- 2 tablespoons [Fusitni's Sherry vinegar](#)

Directions

Step 1.

Roll the Swiss chard the long way, like a cigar, and cut it into thin strips.

Step 2.

Warm 1 tablespoon of olive oil in a large skillet over medium heat. Remove sausage from casings and add to the pan. Cook, crumbling the sausage until browned. Remove sausage from the pan with a slotted spoon, leaving the fat behind.

Step 3.

Return the pan to medium heat. Add remaining olive oil if the chorizo did not produce at least 1 tablespoon of fat. Add onion to the pan and cook until softened about 3-5 minutes. Add chard to the pan and cook until lightly wilted. Return sausage to the pan to warm through.

Remove from heat and mix in vinegar and cilantro. Season to taste with salt, pepper and additional vinegar if needed.

Step 4. Green Rice

In a mortar, or with the side of a knife on a cutting board, blend the garlic and a pinch of salt into a paste. Add fresh herbs, more salt and pound into a smooth paste.

Step 5.

Warm the olive oil in a 2-quart saucepan over medium-low heat. Add rice and cook for 3-5 minutes until golden brown on the edges. Add garlic-herb paste, vinegar and 2 tablespoons of water. Cook an additional 2-3 minutes until the liquid is absorbed. Add 2 cups of water to the pan. Cover and bring to a simmer. Turn the heat to low and cook until water is absorbed, about 15 minutes. Turn off the heat and let rest for 10 minutes. Fluff with a fork and serve.