

Sausage and Zucchini Rice

Ingredients

4 T Butter
1 Onion (finely chopped)
1 1/2 c Rice
4 c Chicken Broth
1/2 lb Italian Sausage (casings discarded)
2 Zucchini (cut into small cubes)
3/4 c Parmesan Cheese (grated)
1/3 c Parsley (chopped)
1/4 c Pine Nuts (toasted)
1/4 t Salt
1/4 t Ground Black Pepper

Instructions

1. In a medium saucepan, melt 2 tablespoons butter over medium heat. Add the onion and 1/4 teaspoon salt and pepper and cook, stirring, until golden about 5 minutes. Stir in the rice and 3 cups chicken broth and bring to a boil. Lower the heat, cover and cook until tender, about 20 minutes.

2. Meanwhile, in a large skillet, cook the sausage, breaking it up, over medium heat until no longer pink, about 7 minutes. Using a slotted spoon, transfer the sausage to a plate. Add the zucchini to the skillet and cook until tender, about 4 minutes. Return the sausage to the skillet, add the remaining 1 cup chicken broth and 1/2 cup water and cook, stirring, until heated through, about 2 minutes.

3. Stir in the rice along with 1/2 cup parmesan,

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the parsley and the remaining 2 tablespoons butter. Top with the remaining 1/4 cup parmesan and the pine nuts.