

## Harvest Moon Stuffed Swiss Chard Rolls

1 lb. ground sausage (we used sweet but hot would work as well)

¼ C finely shredded carrot

1 small yellow onion, finely diced

4 to 6 small potatoes (any low starch variety will do, just don't use a regular baking potato)

1/2 C brown or green lentils

1 ½ C water or stock

A few snips of herbs from your herb pack, whatever strikes your fancy

5-6 chard leaves, bottom stem trimmed flush with bottom of the leaf

Start by browning the sausage in a sauté pan, drain on paper towels, set aside. Reserve 1 T of the sausage drippings and cook carrot and onion over medium low heat until soft. Place in bowl with sausage.

Peel and simmer potatoes in salted water until fork tender. Depending on size about 12 minutes. Gently mash with a fork or potato masher (we leave them a bit chunky vs. mashed potato consistency) Add potatoes to the sausage mixture.

Bring 1 ½ C water or stock to a simmer and cook lentils until tender, about 15 to 20 minutes. Drain and add to sausage mixture gently blending in the shredded carrots and onions.

Bring a large pot of water to a gentle boil and cook the chard leaves for 1 minute then transfer them to a bowl of cold water In the meantime, preheat oven to 350. Remove chard from water and blot dry with a clean kitchen towel or paper towels. Working with the broad part of the leaf nearest to you place about 1 heaping T of sausage filling toward the bottom center of the chard. Gently roll the leaf upwards, tucking in the sides along the way like you would a burrito. Place rolls seam side down in a baking pan. Brush rolls with olive oil and put a bit of water or stock in the bottom of the pan. Cook for about 20 to 25 minutes. Rolls can be served hot, room temperature, or cold.

We made a dipping sauce with jarred red peppers, a ripe tomato, a few teaspoons of freshly grated ginger, a dash of Sirachia or Tabasco, and a dash of balsamic vinegar, blended and chilled. Exact recipe to come as we work out the proportions; if you're feeling adventurous you can have a go with these vague instructions.