

Hoppin' John Risotto with Collard Pesto

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-sausage-field-pea-recipe>

Ingredients:

- 5 cups chicken stock preferably homemade
- 12 ounces hot Italian sausage or uncooked sweet
- 1 tablespoon olive oil plus more as needed
- 1 cup chopped onion from about 1/2 large onion
- 1/2 cup red bell pepper chopped, from about 1/2 large pepper
- 1/2 cup chopped celery from about 2 large stalks
- 1 1/2 cups arborio Carnaroli, or Carolina Gold rice, 10 ounces
- 1/2 cup dry white wine
- 1 1/2 cups field peas cooked, such as black-eyed peas
- 1 tablespoon unsalted butter
- 2 tablespoons flat-leaf parsley finely chopped
- 1/4 cup grated Parmesan cheese finely, plus more for serving
- 10 ounces collards small, tender, fresh
- 2 large garlic cloves
- 2 tablespoons green olives chopped
- 2 tablespoons oil chopped, packed sundried tomatoes
- 1/4 cup chopped pecans lightly toasted
- 1/4 cup grated Parmesan cheese
- 1 teaspoon sherry vinegar
- 6 tablespoons extra-virgin olive oil
- 1/2 teaspoon kosher salt or to taste
- 1/4 teaspoon ground black pepper or to taste

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 45 milligrams

4. Fat: 36 grams
 5. Fiber: 4 grams
 6. Protein: 18 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 810 milligrams
 9. Sugar: 6 grams
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