

## Sausage with Chard & Rhubarb

(from <http://cooking.nytimes.com/recipes>)

### Ingredients:

- 2 tablespoons extra-virgin olive oil
- 1 pound hot Italian sausage (pork or turkey)
- 1 shallot, finely chopped
- 1 ½ teaspoons mustard seeds
- 2 garlic cloves, finely chopped
- ½ cup thinly sliced rhubarb
- 1 pound red or white Swiss chard, center ribs removed and leaves chopped
- Fine sea salt and freshly ground pepper, as needed.

### Preparation:

- In a large skillet over medium-high heat, warm oil. Prick sausages with a fork and place in skillet. Cook, turning occasionally, until browned all over and cooked through, about 10 minutes. Transfer sausages to a plate.
- Add shallots to oil and reduce heat to medium. Cook until tender, about 5 minutes. Stir in mustard seeds and garlic; cook 1 minute. Add rhubarb and greens, a handful at a time, and a large pinch of salt. Cook until the greens wilt and become tender, about 10 minutes. Season with more salt and pepper. Serve sausages on top of greens.