The recipe is available on our web site. Go to:

http://www.lamorindaweekly.com

Dining

Dining Dining • Dining • Dining • Dining Got Great Chard from the Farmers' Market? Break out the Barbecue!

By Susie Iventosch

hough this recipe is a bit time consuming to prepare, the chicken is very moist with the red chard stuffing, and can be grilled on the barbecue. This makes for a quick after dinner clean up! The cabernet reduction sauce is a nice accompaniment over both chicken and rice. I love to use wild rice pilaf with this dish, adding sautéed onion, dried cranberries a splash of orange juice and toasted pecans to the pilaf, but any rice will work and if you don't have time to make a fancy rice dish, simply used cooked rice. The sauce will make it special

Chard-stuffed chicken with cabernet-balsamic reduction sauce

(Serves 6)

6 boneless, skinless chicken breasts

¼ cup olive oil

- 1 bunch red Swiss chard, leaves removed from stems
- 1 bunch red or green kale, leaves removed from stems
- 1 large yellow or red onion, chopped
- 2 cloves garlic
- 1 tablespoon Dijon mustard
- ½ cup crumbled blue cheese

Kitchen string

Lay chicken breasts out flat on a cutting board. With a sharp knife, make a horizontal slit, leaving one side intact, forming a little pocket and a flap. Set aside.

In a large skillet, heat 1-2 tablespoons olive oil and cook garlic with onions until they are translucent and cooked through. Add Dijon mustard and stir well. Remove onions from pan and place in a medium large mixing bowl. In same pan, heat 1-2 tablespoons oil, and cook chard and kale leaves in several batches, cooking 1-2 minutes per side, or until just al dente. Remove to bowl with onions. Sprinkle blue cheese

over mixture and stir well. Season to taste with salt and pepper.

Using a soup spoon, or small serving spoon, stuff each chicken breast with chard mixture and close the open flap over the stuffing. Then seal together by tying the kitchen string around the breast in two or three places.

Preheat barbecue to medium-high heat, and grill chicken bundles for approximately five minutes per side, or until done, but not overcooked. Serve with wild rice and cabernet reduction sauce.

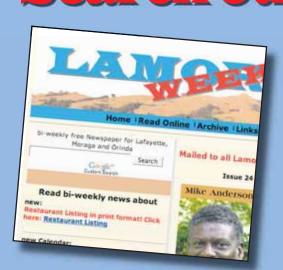
Cabernet-balsamic reduction sauce

- 2 cups cabernet of your choice
- 2 tablespoons balsamic vinegar
- 2 cups chicken broth
- 2 carrots, peeled and coarsely chopped
- 2 celery stalks, coarsely chopped
- 1 yellow onion, cut into eighths, roasted and almost burned over an open flame, or in the broiler
- 6 or so whole black peppercorns
- 1 bay leaf
- 2 twigs of fresh thyme, or 1 teaspoon dried
- 2 twigs of fresh rosemary, or 1 teaspoon dried
- 2 tablespoons unsalted butter, optional

Combine all ingredients in a large saucepan, bring to a boil and continue to boil over medium-high heat until reduced by half. Reduce heat to low and simmer for about one hour to enhance flavor. Cool and strain out all solids. When ready to serve, pour sauce back into pot, bring to boil and reduce by half again. At this point the sauce is ready to serve, but if you like a silky texture, add butter to warm sauce and stir over medium-low heat until well-integrated. Serve over chicken and rice immediately.

Susie can be reached at suziven@hughes.net

Search our website



925-

284-7117

Dining

Our website now features a search engine that you can use to search for stories from our first issue forward. Try it! Type in a friend's name and you might be surprised by the result!

www.lamorindaweekly.com

SPECIALS **TERZETTO** KIDS EAT FREE! every Tuesday (one child per paid adult)





1419 Moraga Way, Moraga Shopping Center 925-376-3832

Get a <u>free entree</u> with the purchase

of another entree of equal or greater value. (Maximum value is \$8.95 lunch & \$14.95 dinner.)



Petar's Restaurant is located in the heart of Lafayette at 32 Lafayette Circle.

Regular menu only, not valid with daily board specials, early dinner menu or with any other specials or promotions (soup & salad sides are not considered entrees) - Exp. May 8, 2008



View our Advertising rates online: www.lamorindaweekly.com 925.377.0977 or call

LAMORINDA's Restaurants

American Bistro Chow Restaurant Hunary Hunter Quiznos Ranch House Terzetto Cuisino The Cheese Steak Shop Bo's Barbecue **Burger Joint** Flippers Nation's Giant Hamburgers Nation's Giant Hamburgers Café

Express Cafe Ferrari- Lucca Delicatessens Geppetto's caffe Rising Loafer **California Cuisine** Giqi's Metro Lafayette Shelby's Chinese Asia Palace Restaurant Chef Chao Restaurant China Moon Restaurant The Great Wall Restaurant Hsianas Mandarin Cuisine

Lily's House

Mandarin Flowe

Panda Express

Uncle Yu's Szechuan

Squirrel's Coffee Shop

Yan's Restaurant

Coffee Shop

Millie's Kitchen

Szechwan Chinese Restaurant

• • updated January 23, 2008 • • 3287 Mt. Diablo Blvd, Laf 283-7108 962-2469 53 Lafayette Cir, Laf 3201 Mt. Diablo Blvd, Laf 938-3938 3651 Mt. Diablo Blvd, Laf 962-0200 1012 School St. Mor 376-5127 1419 Moraga Way, Mor 376-3832 3455 Mt. Diablo Blvd, Laf 283-1234 3422 Mt. Diablo Blvd, Laf 283-7133 960 Moraga Rd, Laf 284-1567 400 Park, Mor 376-8888 76 Moraga Way, Ori 254-8888 3732 Mt. Diablo Blvd # 170, Laf 283-7170 23 Lafayette Cir, Laf 299-8040 87 Orinda Way, Ori 253-9894 3643 Mt. Diablo Blvd Ste B, Laf 284-8816 1005 Brown St., Laf 962-0882 3524 Mt. Diablo Blvd, Laf 284-4422 2 Theatre Sq, Ori 254-9687 1460 B Moraga Rd, Mor 376-0809 343 Rheem Blvd, Moi 376-1740 376-1828 380 Park St. Mor 3500 Golden Gate Way, Laf 284-3500 253-9852 1 Orinda Wav # 1. Ori 3555 Mt. Diablo Blvd #A. La 284-7569 581 Moraga Rd, Mor 376-7839 3608 Mt. Diablo Blvd, Laf 962-0288 79 Orinda Way Ori 254-2020 999 Oak Hill Rd, Laf 283-1688

3444 Mt. Diablo Blvd, Laf

1018 Oak Hill Rd #A, Laf

998 Moraga Rd, Laf

Petar's Restaurant Vino Restaurant **Duck Club Restaurant Hawaiian Grill** Lava Pit Indian India Palace **Swad Indian Cuisine** Italian La Finestra Ristorante La Piazza Mangia Ristorante Pizzeria Mondello's Pizza Antica **Postino** Ristorante Amoromo Japanese Asia Palace Sushi Bar Blue Ginko Kane Sushi Niwa Restaurant Serika Restaurant Tamami's Japanese Restaurant Yu Sushi **Jazz Dinner Club** Joe's of Lafayette The Orinda House Mediterranean Alex's Nino's Bay Oasis Café Per Tutti Ristorante Mexican

360 Gourmet Burrito

El Jaro Mexican Cafe

La Cocina Mexicana

Mucho wraps

284-2228

283-2397

284-7830

Continental

290 Village Square, Ori 254-6080 284-7117 32 Lafavette Cir. Laf 3531 Plaza Way, Laf 284-1330 3287 Mt. Diablo Blvd, Laf 283-7108 253-1338 2 Theatre Square, St. 142, Ori 3740 Mt. Diablo Blvd, Laf 284-5700 3602 Mt. Diablo Blvd, Laf 962-9575 3406 Mt. Diablo Blvd, Laf 283-3869 100 Lafayette Cir, St. 101, Laf 284-5282 15 Moraga Way, Ori 253-9191 975 Moraga Rd, Laf 284-3081 1375 Moraga Way, Mor 376-4300 337 Rheem Blvd, Mor 376-2533 3600 Mt. Diablo Blvd. Laf 299-0500 3565 Mt. Diablo Blvd. Laf 299-8700 360 Park St, Mor 377-7662 376-0809 1460 B Moraga Rd, Mor 3518-A Mt. Diablo Blvd, Laf 962-9020 3474 Mt. Diablo Blvd, Laf 284-9709 1 Camino Sobrante # 6. Ori 254-1606 254-7088 2 Theatre Sq # 118, Ori 356 Park St, Mor 376-2872 19 Moraga Way, Ori 253-8399 3707 Mt. Diablo Blvd., Laf 299-8807 65 Moraga Way, Ori 258-4445 2 Theatre Sq # 105, Ori 254-5290 #2 Theater Square, Ste. 153, Ori 253-1327 3594 Mt. Diablo Blvd, Laf 299-8822 3576 Mt. Diablo Blvd, Laf 284-5225 3655 Mt. Diablo Blvd, Laf 299-1270 El Charro Mexican Dining 3339 Mt. Diablo Blvd, Laf 283-2345 3563 Mt. Diablo Blvd, Laf 283-6639 23 Orinda Way, Ori 258-9987

Baja Fresh Mexican Grill 3596 Mt. Diable Blvd, Laf 283-8740 Celia's Restaurant 3666 Mt. Diablo Blvd, Laf 283-8288 Fl Balazo 3518D Mt. Diablo Blvd. La 284-8700 Maya Mexican Grill 74 Moraga Way, Ori 258-9049 299-1333 Numero Uno Taqueria 3616 Mt. Diablo Blvd. Laf Pizza 3614 Mt. Diablo Blvd. Laf 283-6363 Mountain Mike's Pizza Mountain Mike's Pizza 504 Center St, Mor 377-6453 376-1515 Pennini's 1375 Moraga Rd, Mor Round Table Pizza 361 Rheem Blvd. Mor 376-1411 Round Table Pizza 3637 Mt. Diablo Blvd. La 283-0404 Village Pizza 19 Orinda Way # Ab, Ori 254-1200 Zamboni's Pizza 1 Camino Sobrante # 4, Ori 254-2800 Sandwiches/Deli 376-4400 1480 Moraga Rd # A, Mor Bianca's Deli Europa Hofbrau Deli & Pub 64 Moraga Way, Ori 254-7202 Gourmet Bistro Café 484 Center St, Mor 376-1551 Kasper's Hot Doas 103 Moraga Way, Ori 253-0766 Noah's Bagels 3518 Mt. Diablo Blvd, Laf 299-0716 Orinda Deli 19 F Orinda Way, Ori 254-1990 Subway 396 Park St., Mor 376-2959 3322 Mt. Diablo Blvd #B. Lat Subway 284-2627 Subway Theatre Square, Ori 258-0470 Seafood 3593 Mt. Diablo Blvd, Laf 283-4100 Yankee Pier Singaporean/Malaysian 3647 Mt. Diablo Blvd, Laf 299-1653 **South American** 299-6885 The Patio Tapas and Restaurant 960 Moraga Road, Laf Steak 20 Bryant Way, Ori 254-2981 Casa Orindo Tea 283-2226 Patesserie Lafavette 71 Lafayette Cir, Laf Tea Party by Appointment 107 Orinda Way, Ori 254-2206 **Amarin Thai Cuisine** 3555 Mt. Diablo Blvd # B, Laf 283-8883 99 Orinda Way, Ori 253-0989 Baan Thai Royal Siam 512 Center St, Mor 377-0420

23 Orinda Way # F, Ori

253-1975

Siam Orchid

377-1203

The Lamorinda Weekly (LW) Restaurant Guide is not paid advertising; our intent is to provide a useful reference guide. We hope that we have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have inadvertently printed misinformation or excluded a restaurant please let us know (info@lamorindaweekly.com) so that we may correct our list for the next issue.

1375-B Moraga Way, Mor