



Total Locals Club

Recipes for pairing with Total Locals
Club January 2017 Selections

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Quinoa Cakes topped with Swiss Chard, Ham & Onion

Makes 4 servings. Pair with 2013 Parmesan Pinot Noir.

Ingredients:

- 1¼ cups quinoa
- 5 tablespoons extra-virgin olive oil
- 2 onions, halved and thinly sliced
- 1 teaspoon fresh thyme leaves
- 2 bunches Swiss chard (1½ pounds), ribs discarded and leaves coarsely chopped
- ¼ pound deli-sliced ham, cut into ¼-inch-thick strips
- Salt and pepper
- ¾ cup panko breadcrumbs
- 1 cup grated parmesan cheese
- 2 eggs

Preparation:

1. In a large saucepan of boiling, lightly salted water, cook the quinoa until tender, about 20 minutes; drain and let cool.
2. Meanwhile, in a large skillet, heat 3 tablespoons olive oil over medium heat; add the onions and thyme and cook, stirring occasionally, until the onions are softened and golden, about 25 minutes.
3. Stir in the chard and ham; season with salt and pepper. Increase the heat to medium-high and cook, stirring, until the greens are wilted, about 5 minutes. Transfer to a plate and cover to keep warm.
4. Meanwhile, place 1/2 cup panko in a shallow bowl.
5. In a large bowl, combine the cooled quinoa, the cheese, eggs, remaining 1/4 cup panko and 1/2 teaspoon each salt and pepper; shape the mixture into twelve 3-inch patties, about 1/2 inch thick.
6. Wipe out the skillet and heat the remaining 2 tablespoons olive oil over medium-high heat. Working in 3 batches, coat the patties with panko, place in the pan and cook, turning once, until golden-brown, about 8 minutes.
7. Top each cake with the ham-chard mixture and serve immediately.

