



Taste it, Missoula! Bob Zimorino's Pork Milanese

Ingredients

- 3 center cut boneless pork chops (cut in strips)
- 6 baby Portobello mushrooms (chopped)
- 1 small bunch of spinach (chopped)
- 2-3 scallions (chopped small)
- 2 cloves of garlic (minced)
- ½ c. white wine
- 1/8 c. lemon juice

- 1 c. pork stock (if you can't find pork use chicken stock)
- 1 cup of arborio rice
- ¼ c. parmesan

Directions

Saute pork strips with mushrooms, onion and garlic. Add spinach. As pork browns add wine and lemon juice. Drain off liquid and add to stock. Top off with stock, up to 2 cups of liquid. Use stock to cook Arborio rice. When the rice is done melt in the parmesan. Add the meat/veggie mixture and serve in a bowl topped with fresh parsley.



GOOD FOOD
S T O R E

Make it
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