

SWISS CHARD AND POTATO GRATIN

SERVES 6

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1 Tablespoon unsalted butter

1 Tablespoon unrefined, cold pressed, extra virgin olive oil, plus extra for drizzling

3 cloves garlic, finely chopped

½ onion, finely chopped

*2 medium russet (about ¾ pound) or Yukon Gold potatoes, sliced 1/8" thick
sea salt and pepper to taste*

1 bunch Swiss chard, thick stems diced, leaves coarsely chopped

*½ - ¾ cup (depending on how much you like) grated pecorino romano or
parmigiano-reggiano*

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1. Preheat oven to 350 degrees. Heat butter and oil in a 10-inch skillet over medium heat. Add garlic, onions, diced chard stems and cook until onions are translucent and stems are softened, about 5 minutes. Spread onion mixture evenly in the bottom of the skillet and remove skillet from heat.
2. Place chard leaves in a bowl and drizzle with olive oil. Toss to coat.
3. Arrange a third of the potatoes in a single layer on top of the onions in the bottom of the skillet, sprinkle with salt and pepper, top with a third of the Swiss chard and scatter ¼ cup of the cheese over the top. Repeat the process to layer the ingredients two more times, ending with the cheese.
4. Cover skillet tightly with a lightly oiled piece of parchment paper then aluminum foil and bake until potatoes are easily pierced with the tip of a knife, about 1 hour. Gently remove the foil then return skillet to the oven and bake until cheese is browned on the top, about 10 minutes.
5. Set aside to rest briefly, then slice into wedges and serve.