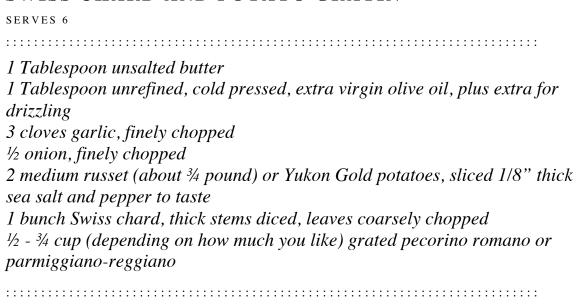
## SWISS CHARD AND POTATO GRATIN



- 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.