

LEEK & SWISS CHARD TART

INGREDIENTS

½ sheet frozen puff pastry (17.3 ounce package), thawed

2 tablespoons butter

3 large leeks (white and light green parts only), chopped

1 teaspoons dried thyme

1 teaspoons salt

¼ teaspoons pepper

½ bunch Swiss chard, stems removed and leaved chopped (about 2 ½ cups total)

1 ¼ cups heavy cream or whole milk

3 large eggs

2 large egg yolks

Pinch of nutmeg

METHOD

Position rack in bottom third of oven; preheat to 425°F.

Roll out pastry on floured work surface to 12-inch square. Transfer to 9-inch-diameter glass pie dish. Trim overhang to 1 inch. Fold under; crimp edges. Cover; chill.

Melt butter in large nonstick skillet over medium-low heat. Add leeks and thyme. Sprinkle with salt and pepper. Cover; cook until leeks are very tender but not brown, stirring often, about 10 minutes. Add chard; saute until wilted, about 2 minutes. Remove from heat; cool.

Whisk cream, eggs, egg yolks, salt, pepper, and pinch of nutmeg in large bowl. Mix in cooled leek mixture. Pour filling into crust.

Bake tart 15 minutes. Reduce heat to 350°F and bake until filling is puffed and just set in center, about 15 minutes longer (this took my oven about 10 minutes longer). Transfer to rack; cool 10 minutes.