

# SWISS CHARD & SWEET POTATO GRATIN

*Adapted from smittenkitchen.com*

## INGREDIENTS

3 lbs Swiss chard  
2 lbs medium sweet potatoes,  
peeled  
2 tbsp of butter  
1 small onion, finely chopped  
pinch of freshly grated nutmeg  
salt and pepper to taste  
1 tbsp fresh parsley, minced  
1 tbsp fresh thyme, minced  
1 ¼ cups (about 5 ounces) Gruyere  
cheese, coarsely grated  
2 cups heavy cream or whole  
milk  
2 garlic cloves, minced  
2 tbsp of butter  
2 tbsp flour

Make ahead option: you can make the entire gratin without baking up to one day in advance, and keep it tightly covered in the fridge. Remove from the fridge about 30 minutes before baking.

## METHOD

Preheat oven to 400°. Separate Swiss chard leaves and stems, and chop both into 1 inch pieces. Slice the peeled sweet potatoes into rounds about 1/8 inch thick.

Heat 2 Tablespoons of the butter in a large, heavy pot over medium-low heat, and cook the onion, stirring, until softened. Add chard stems (not greens), a pinch of nutmeg, salt and pepper, and cook, stirring often, until all the vegetables are tender but not browning, about 8 minutes.

Increase heat to medium-high and add chard leaves in batches, stirring often, until all the greens are wilted. Season lightly with salt and pepper and transfer everything to a colander in the sink to drain. Press with a spoon to release excess liquid.

Make the Béchamel sauce: In a small saucepan, combine milk or cream with garlic and bring to a simmer; keep warm. In a medium saucepan, melt the butter over low heat and stir in the flour to make a roux. Cook the roux, while whisking for about one minute, then slowly whisk in the warm milk or cream. Bring the sauce to a gentle simmer, whisking constantly, and cook about one minute, then remove from heat. Season with salt and pepper.

Butter a 9" x 13" baking dish. Spread half of the sliced sweet potatoes in the bottom of the dish. Sprinkle with salt, pepper, ¼ of the herbs and ¼ of the cheese. Then add half the greens mixture, another ¼ of the herbs and ¼ of the cheese.

Pour half the béchamel sauce over the first two layers, and then repeat the process with the remaining ingredients, topping the final layer with the last ¼ of the cheese.

Bake the gratin for about 1 hour until golden and bubbly, and most of the liquid has been absorbed. Let stand for 10 minutes before serving.