

Greens and Red Cabbage Gratin

From – *nytimes.com*

1 ½ cups water
1 bunch greens (kale or chard) stemmed and cleaned
1 pound red cabbage, finely chopped
3 Tbsp olive oil, divided
1 medium onion, finely chopped
2 garlic cloves, minced
salt & pepper
2 eggs
¼ cup parsley
½ cup cooked rice,
½ cup grated Gruyere cheese
2 Tbsp breadcrumbs

- Bring a large pot of water to a boil. Fill a bowl with ice water. When the water comes to a boil, salt generously and add the greens. Blanch for about two minutes, until tender and bright green. Transfer to the ice water, then drain and squeeze out water. Chop coarsely.
- Preheat the oven to 375 degrees. Oil a 2-quart baking dish.
- Heat 2 Tbsp of the olive oil in a large, skillet over medium heat, and add the onion. Cook, stirring often, until tender and translucent, about five minutes.
- Stir in the garlic and cook for another minute, until fragrant.
- Stir in the cabbage and about 1/2 tsp salt. Cook, stirring, for 10 minutes, until the cabbage is tender and fragrant but still has some texture and color.
- Stir in the chopped blanched greens.
- Add salt and pepper to taste.
- Beat the eggs in a bowl, and stir in the cooked vegetables, parsley, rice and cheese. Stir together well and scrape into the baking dish.
- Sprinkle the breadcrumbs over the top, and drizzle on the remaining olive oil.
- Bake 30 to 40 minutes, until firm and browned on the top. Serve hot or warm.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com