

Braising Greens Gratin

From SCOTT DOLICH, [Park Kitchen](#)

6–8 servings

Ingredients

2 lbs. chard or kale (or collards or mustard greens)
5 T butter
1 onion (small dice)
4 cloves garlic (chopped)
2 cups breadcrumbs
1 t chili flake
1 T Flour
½ cup Half & Half
1 cup chicken stock
1 cup firm grating cheese (like parmesan, asiago, romano)

Preparation

Wash the greens in plenty of cold water. Separate the leaves from the stems. Dice the stems and coarsely chop the leaves.

Melt 2 tablespoons of the butter in a pan and sweat the onions, garlic, stems and chili flake covered on low heat till they are translucent and tender (about 25 min.). Add the leaves and a pinch of salt and cook till leaves are tender (10 more min.).

Melt 1 tablespoon of butter in a pan, add the flour and stir constantly until the flour is incorporated into a paste. Then add the milk and stock and whisk until the mixture is smooth. Add the cheese. Cook gently for 10 minutes. Add more stock if the mixture is becoming thicker than tomato paste. Mix this thoroughly into the greens.

Preheat oven to 400 degrees. Sauté the breadcrumbs in 2 tablespoons of butter until lightly browned. Season with salt.

Pour the greens mixture into a buttered ovenproof pan and cover with the breadcrumbs. The mixture should be at least 2 inches deep in the pan. Bake about 25 minutes.