

Chard Patties, aka “Daddy Patties”

from KATHERINE DEUMLING, [Cook With What You Have](#)

Ingredients

2 bunches greens (chard, beet greens, spinach, kale or any combination of these)

3 eggs

1 cup grated cheese, like cheddar, swiss, gouda, asiago, parmesan (use a little less if you're using a hard cheese like parmesan)

3/4 cup bread crumbs (or 3 tablespoons of cornmeal)

Chili flakes, a pinch or two (optional)

1/4 t. nutmeg (optional)

Salt and pepper to taste

Oil

Preparation

Wash and coarsely chop the greens. Cook them in 1/2 cup or so of water in a large sauté pan or pot for a few minutes until they are tender. For kale or collards the cooking time will be a bit longer, but not much. Drain well and squeeze out most of the moisture. Then chop the greens a bit smaller so they incorporate well into the batter.

Beat the eggs in a large bowl. Add salt, pepper, chili flakes and nutmeg (if using), grated cheese and bread crumbs. Mix in the greens till they're well coated with the egg mixture. Taste, and adjust the salt as necessary.

Heat a tablespoon of oil in a large skillet over medium heat. When the pan is hot, spoon about 1/2 cup of the mixture into the pan, patting the mixture down with a spatula to flatten. Flip after a few minutes when the underside is golden brown. Cook a few minutes more and serve. They keep warm and hold up nicely in a 250° oven.

Patties can be served with tomato sauce or a dollop of yogurt or sour cream. Great with a side salad.