

Beet and Beet Green Gratin

From – nytimes.com

2 bunches (6 to 8) beets, with the greens (about 2 lbs beets and $\frac{3}{4}$ lb greens)
salt to taste
3 eggs
 $\frac{3}{4}$ cup low-fat milk
1 Tbsp extra virgin olive oil
2 large garlic cloves, minced
 $\frac{1}{3}$ cup chopped chives (1 bunch)
2 oz Gruyere cheese, grated ($\frac{1}{2}$ cup)
freshly ground pepper to taste

- Roast the beets. Remove from heat and allow to cool, then cut the ends off, slip off the skins and slice across the equator.
- Bring a large pot of water to a boil while you stem and wash the greens in two changes of water.
- Fill a bowl with ice water.
- When the pot of water comes to a boil, salt generously and blanch the greens for about one minute. (You can also steam the greens until they wilt (1 to 2 minutes).
- Transfer the greens to the ice water, then drain and squeeze out the water.
- Chop coarsely.
- Heat the olive oil over medium heat in a medium skillet and add the garlic.
- Cook for about 30 seconds, stirring, until fragrant.
- Stir in the greens.
- Stir together for a minute, season the greens with salt & pepper and remove from the heat.
- Preheat oven to 375 degrees.
- Oil a 2 quart gratin or baking dish with olive oil.
- Beat together eggs, salt (about $\frac{1}{2}$ tsp), pepper, milk, chives and the Gruyere.
- Gently stir in the greens and beets.
- Scrape into the gratin dish.
- Bake 35 to 40 minutes until set and lightly browned on the top.
- Allow to sit for 10 to 15 minutes before serving.
- Serve hot, warm or room temperature.



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