

Zucchini and Spinach Gratin

From – simplyrecipes.com

2 lbs zucchini
kosher salt
6 cups spinach or chard leaves
3 slices of thick-cut bacon-cut crosswise into 1/4" pieces
1 large onion-chopped
1/2 cup parsley
3 cloves garlic-chopped
1/2 cup grated Parmesan cheese
freshly ground black pepper
3 eggs
olive oil

- Grate the zucchini. Toss the grated zucchini with about a tsp of kosher salt.
- Place the grated zucchini in a large sieve (or colander) placed over a bowl to catch the water, as the salt helps the zucchini release its moisture. Let sit for 30 minutes or so, then squeeze out the remaining excess moisture with paper towels or a clean tea towel.
- Steam spinach or chard and squeeze out excess moisture.
- Heat a large skillet on medium heat. Add the bacon and gently cook until lightly browned and most of the fat rendered out, about 10 minutes.
- Add the onions to the bacon and cook for an additional 10 minutes, until the onions have softened.
- Place the parsley and garlic with a small pinch of salt into a food processor and pulse just a couple of times.
- Preheat oven to 350 degrees.
- Place the zucchini into a large bowl. With a wooden spoon, mix in the cooked onions and bacon. Mix in the spinach parsley, and garlic. Mix in half of the Parmesan. Taste and add black pepper and more salt to taste. Mix in the eggs.
- Coat the bottom and sides of a 2 qt casserole or gratin dish with a Tbsp of olive oil.
- Put the zucchini/spinach mixture into the dish and pack it down. Sprinkle the remaining Parmesan cheese over the top and drizzle with a little olive oil.
- Bake for 40 to 45 minutes, until the top is nicely browned. Serve immediately. Reheats well.



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