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## Greens Gratin

**Makes 6**

### INGREDIENTS:

- 8 cups spinach leaves, washed
- 8 cups kale, washed & stemmed
- 4 cups Swiss chard, washed & stemmed
- 2 cups heavy cream
- 1 tsp. salt
- 1/4 tsp black pepper
- 1/4 tsp. dry thyme
- 1/4 cup Parmesan, grated
- 3 TB Asiago cheese

### PROCESS:

Preheat oven to 350° F

After washing, cut vegetables into 1" strips.

Bring 2 quarts water to a boil in a large pot. Add vegetables, cover and return water to a boil.

Drain vegetables and cover with cool water to stop cooking. Drain and squeeze out excess water.

In a shallow pan, bring cream, salt, pepper and thyme to a boil. Reduce heat to a low boil and cook until cream begins to thicken. Add Parmesan and stir until smooth.

Fold sauce with greens and place in a shallow baking dish. Top with Asiago cheese.

Bake at 350° F for 20 minutes.