

Swiss Chard Gratin

Yield: 8 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/potato-and-swiss-chard-gratin-recipe>

Ingredients:

- 1 tablespoon olive oil divided
- 1 shallot large finely diced
- 5 cloves garlic chopped
- 2 pounds chard (900 grams) any variety
- 1 teaspoon salt divided
- 2 tablespoons butter
- 2 tablespoons flour
- 2 1/2 cups whole milk
- 1 tablespoon fresh rosemary chopped
- 1 tablespoon chopped fresh thyme
- 1/4 teaspoon ground black pepper Freshly
- 2 cups Gruyere cheese shredded, divided
- 1/2 cup cheese grated Parmigiano
- 1/2 cup fresh breadcrumbs or panko

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 55 milligrams
4. Fat: 18 grams
5. Fiber: 3 grams
6. Protein: 16 grams
7. SaturatedFat: 10 grams
8. Sodium: 770 milligrams
9. Sugar: 5 grams

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