

Chard and Sweet Corn Gratin

By Martha Rose Shulman | **YIELD 6 servings** | **TIME 1 hour**

INGREDIENTS

Extra-virgin olive oil

**1 generous bunch (3/4 to 1 pound)
Swiss or rainbow chard, stemmed
and washed**

Salt

2 large garlic cloves, minced

1 teaspoon chopped fresh rosemary

1 teaspoon fresh thyme leaves

Black pepper

3 eggs

1/2 cup milk

**2 to 3 ounces Gruyère, grated (1/2 to
3/4 cup), to taste**

**Kernels from 2 cooked ears sweet
corn (1 1/2 to 2 cups)**

1 ounce Parmesan, grated (1/4 cup)

PREPARATION

Step 1

Heat oven to 375 degrees. Oil a 2-quart baking dish or gratin.

Step 2

Blanch chard: Bring a large pot of water to a boil while you stem and wash the chard leaves. When the water comes to a boil, salt generously and add chard leaves. (Set aside stems for another use, or discard.) Blanch 1 to 2 minutes, until tender but still bright. Transfer to a bowl of cold water, then drain thoroughly and squeeze out excess water; chop medium-fine.

Step 3

Heat 1 tablespoon olive oil in a medium skillet and add garlic. Cook, stirring, until fragrant, 30 seconds to a minute, then stir in rosemary, thyme and chopped blanched chard. Season with salt and pepper and stir over medium heat until chard is nicely coated with oil, about 1 minute. Remove from heat.

Step 4

In a large bowl, beat together eggs, milk and 1/2 teaspoon salt. Stir in chard mixture and Gruyère. Stir in corn and mix well. Scrape into prepared baking dish. Sprinkle Parmesan over top and drizzle with remaining olive oil.

Step 5

Bake 35 to 40 minutes, until nicely browned on the top and sides. Allow to sit for at least 10 minutes before serving.

Tip

Blanched chard and cooked corn will keep up to 4 days in the refrigerator, and cooked gratin will keep for 3 to 4 days.

PRIVATE NOTES

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