



Swiss Chard Stalks Gratinéed with Parmesan Cheese

This recipe, from Marcella Hazan, is an excellent one to keep in mind if you have used chard leaves in pasta or soup. The only adaptations I made were to use rainbow chard (Hazan calls for white only), because I like the colors, and to reduce the cooking time when boiling the stalks.

*The trimmed stalks will keep in the refrigerator for several days.
Serves 4 as a side dish.*

Ingredients

2 bunches rainbow chard, stalks only, leaves reserved for another use
Unsalted butter
Kosher salt
 $\frac{2}{3}$ cup *parmigiano reggiano*, freshly grated

Method

Cut the chard stalks into pieces about 4 inches long, and wash them in cold water.

Bring 3 quarts of water to a boil, drop in the stalks, and cook at a moderate boil until they are tender, about 10–15 minutes, depending upon the maturity of the stalks. Drain and set aside.

Preheat the oven to 400° F.

Smear the bottom and sides of a baking dish with butter. Place a layer of chard stalks on the bottom, trimming to fit if necessary to make a single layer. Sprinkle lightly with salt and with grated cheese, and dot sparingly with butter. Repeat the procedure, building up layers of stalks, until you have used them all. Sprinkle the top layer generously with Parmesan and dot thickly with butter.

Bake on the uppermost rack of the preheated oven until the cheese melts and forms a light, golden crust on top, about 15 to 18 minutes. Let settle a few minutes before serving.