



Swiss chard and Gruyère cheese gratin



Serves 2

INGREDIENTS:

500 g **Swiss chard**
750 g onions
3 cloves garlic
250 g **baguettes** (stale)
3 tbsp olive oil
400 ml **vegetable broth**
200 g **Gruyère cheese**
pepper
salt

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION:

Preheat oven to 200°C/390°F. Wash the chard and shake it dry, slice off the chard stems, trim and string the stems, then chop roughly. Chop leaves to large strips. Finely dice the onions and mince the garlic. Cut the bread into large cubes. Grate Gruyère cheese and set aside.

Heat a tablespoon of oil in a frying pan, add the cubed baguette, and fry on medium-high heat on all sides until golden. Season with salt and pepper. Remove the bread from the pan and leave on a plate lined with kitchen towel to soak up excess oil.

Add remaining oil to the pan and sauté the onions and garlic on medium heat for approx. 4 min. Add chard stems and sauté approx. 2 min. more. Next, add chopped chard leaves, sauté until just wilted, approx. 4 min. Season well with salt and pepper, add some vegetable broth and stir well until evaporated. Remove from heat.

Place most of the baguette pieces into a baking dish, reserving some for the top layer. Add the sautéed chard, remaining vegetable broth, reserved baguette pieces, and finish with grated Gruyère cheese. Transfer to the oven, preheated to 200°C/390°F, and bake for 15 – 20 minutes, or until the cheese on top is melted and golden.

Serve hot and enjoy!