



for Thanksgiving

Organic Winter Greens and Caramelized Leeks Parisienne

Recipe by Lynne Vea, PCC Cooks

I had this casserole many times while I was studying in Paris and have recreated it just as many times since. The spiciness of the greens is so vibrantly met by a great local cheese. We are so lucky to have such a lovely variety available to us locally. **Serves 6.**

Ingredients:

3 tablespoons olive or vegetable oil
1 large organic leek, sliced
4 cups coarsely chopped organic chard
4 cups organic spinach leaves
2 cups thinly sliced organic kale
Salt and freshly ground pepper to taste
1/2 cup cream or crème fraiche
2 eggs, lightly beaten
3/4 cup grated Beecher's Flagship or your favorite local cheese
Gratin topping (recipe follows)

Preheat your oven to 400 degrees F.

In a large pot, heat the oil over medium heat and cook the leeks, stirring occasionally, until they are golden and tender. (About 12 minutes). Add the greens. If they are really dry, add about 3 tablespoons water. Cook the greens for 3-5 minutes, stirring frequently, until they are tender and still jade green. If there is still a lot of liquid in the pot, drain them and squeeze them dry in a clean dish cloth.

Transfer the greens to a large bowl and fold in the cream, eggs and cheese. Season with salt and pepper. Spread this mixture in an 8x8 inch casserole dish. Bake the casserole for 20-25 minutes, or until the pastry is golden and the filling is bubbly.

Gratin Topping:

1 cup panko bread crumbs
1/4 cup melted butter
1/4 cup grated Beecher's Flagship or your favorite local cheese

Blend together in a small bowl. You may add chopped herbs such as rosemary or thyme if you wish.