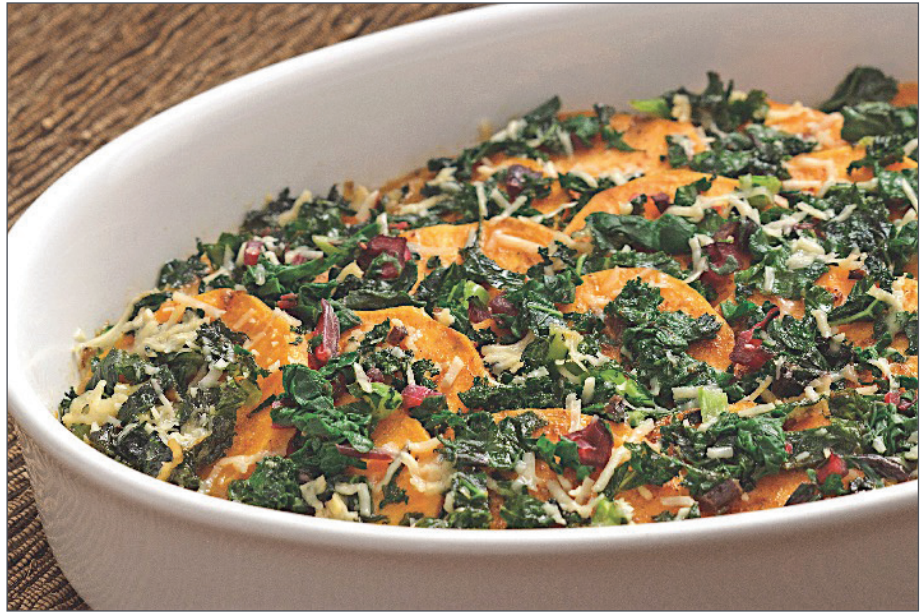


Sweet Potato and Greens Gratin

Serves 8. Time: 1 hour; 15 minutes

- 2 pounds sweet potatoes, peeled and sliced ~1/4" thick
- 1 bunch kale or Swiss chard
- 1/4 cup shredded Parmesan or smoked cheddar cheese
- 1 1/4 cups heavy cream
- 4 Tbsp butter, melted
- 1 tsp smoked paprika
- 1 tsp chili powder
- Salt & Black pepper, to taste



Directions

1. Preheat oven to 375°F and butter or oil a 9"x13" casserole dish,
2. Wash, thinly slice, then blanch kale or chard for 3 minutes in boiling water. Squeeze out excess liquid and reserve in bowl to prep for next step.
3. Line bottom of casserole dish with half of the sweet potato arranged in a single layer, with slices overlapping slightly. Sprinkle with half the smoked paprika, half the chili powder, pinch of salt and black pepper. Spread half the kale or chard evenly over the sweet potatoes. Drizzle with half the melted butter. Repeat process a second time with remaining ingredients.
4. Pour the heavy cream evenly over the top. Cover with aluminum foil and bake for 30 minutes.
5. Remove foil, then sprinkle cheese evenly over the gratin. Bake another 10-15 minutes, or until bubbly and cheese is just beginning to brown. Serve warm.