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Swiss Chard Au Gratin

- 6 Strips bacon
- 6 Tbsp butter
- 2 Shallots, finely chopped
- 2 Garlic cloves, minced
- 4 Ounces Harvarti
- 4 Ounces Cream Cheese
- 1 1/2 Cups Heavy Cream
- 4 Tbsp olive oil
- 4 Pounds Green Swiss Chard
- 1 Cup panko
- 2 Pinches Salt and Pepper

- 1) Preheat the oven to 350 degrees. In a medium skillet cook bacon over moderately high heat until the fat is rendered, 3 to 5 minutes. Transfer bacon to paper towels, keeping the fat in the skillet. Add the butter along with garlic and ½ of the shallots. Cook over moderate heat until softened, about 2 minutes. Add cream cheese, havarti, and whisk in heavy cream and simmer until reduced by half, about 8 minutes. Season with salt and pepper.
- 2) Over moderate heat, add olive oil and sauté swiss chard leaves with remaining shallots until softened, about 3 minutes. Season with salt and pepper. Transfer chard leaves to a shallow baking dish and cover with the cream. Top with panko, bacon. Bake until the crumbs are toasted and the casserole is bubbling, about 30 minutes.

Makes 6 Servings