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## Swiss Chard with Raisins and Almonds

Recipe from Epicurious.com

### Ingredients

1/2 cup dry sherry

1/2 cup raisins

2 tablespoons olive oil

1/2 cup sliced almonds

4 garlic cloves, thinly sliced

4 bunches Swiss chard, center ribs and stems removed, leaves cut into 2" pieces (about 16 cups)

1 Fresno chile or red jalapeño, seeded, thinly sliced

1 tablespoon finely grated lemon zest

2 teaspoons (or more) fresh lemon juice

Kosher salt, freshly ground pepper

### Preparation

Bring Sherry and raisins to a simmer in a small saucepan. Remove from heat; let cool.

Heat oil in a large heavy pot over medium-high heat. Add almonds and cook, stirring frequently, until just beginning to brown, about 2 minutes. Add garlic and cook, stirring, until fragrant but not browned, about 1 minute more. Add chard by handfuls to pot, tossing to wilt between additions, and cook until tender, about 4 minutes.

Add raisins with soaking liquid, chile, lemon zest, and 2 teaspoons lemon juice. Season with salt, pepper, and more lemon juice, if desired, and toss to combine.

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## Swiss Chard & Garbanzo Beans

Recipe adapted from Epicurious.com

### **Garbanzo Beans:**

15.5-ounce can garbanzo beans, drained  
5 garlic cloves, peeled  
1 large shallot  
2 small bay leaves, preferably fresh  
1 teaspoon fennel seeds  
3/4 cups extra-virgin olive oil

### **Chard:**

1 tablespoon extra-virgin olive oil  
3 garlic cloves, peeled, crushed  
1 shallot, sliced  
1 bunch Swiss chard, center stems cut out, leaves coarsely torn  
1 cup low-salt chicken broth

### **Preparation**

Garbanzo Beans: Preheat oven to 350° F. Combine all ingredients in 8x8x2-inch glass baking dish. Season with salt and pepper. Cover with foil. Roast until garlic is tender, about 45 minutes.

Chard: Heat oil in large pot over medium-high heat. Add garlic and shallots. Cover; cook until shallots are tender, about 2 minutes. Uncover; add half of chard. Toss until chard wilts and volume is reduced by half, about 2 minutes. Add remaining chard. Toss until chard wilts. Add broth. Cover and cook until chard is tender, stirring occasionally, about 10 minutes. Season with salt and pepper. Transfer chard mixture to large sieve set over bowl and drain. Drain garbanzos and reserve oil; discard bay leaves. Combine garbanzos and chard in large skillet. Add 2 tablespoons oil reserved from garbanzos. Toss over medium heat until warmed through, about 5 minutes. Season with salt and pepper and serve.

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## Deep Dish Macaroni & Cheese with Swiss Chard

### Ingredients:

6 tablespoons (3/4 stick) butter, divided  
3/4 cup chopped onion  
2 garlic cloves, minced  
1/4 cup unbleached all purpose flour  
3 cups whole milk  
2 cups (packed) coarsely grated aged white cheddar cheese plus 1/2 cup finely grated (about 10 ounces total)  
2 cups (packed) coarsely grated Edam cheese, divided  
1/4 teaspoon cayenne pepper  
1/8 teaspoon ground nutmeg  
1 1/2 pounds Swiss chard, stems and center ribs removed  
12 ounces elbow macaroni  
1 cup fresh breadcrumbs made from crustless sourdough bread

### Preparation:

Melt 3 tablespoons butter in large pot over medium heat. Add onion; sauté until translucent, about 5 minutes. Stir in garlic, then flour; stir constantly 1 minute. Gradually whisk in milk. Cook, whisking occasionally, until mixture begins to boil, about 5 minutes. Add 2 cups coarsely grated cheddar and 1 cup Edam. Stir until cheeses melt, about 2 minutes. Stir in cayenne and nutmeg. Season sauce with salt and pepper. Preheat oven to 350° F. Butter 13x9x2- inch baking dish. Cook chard in large pot of boiling salted water until tender, about 1 minute. Using slotted spoon, transfer chard to plate; cool. Reserve pot with water. Squeeze water from chard; chop finely. Return water in pot to boil. Add macaroni; cook until tender but still firm to bite, stirring occasionally. Drain. Stir macaroni into warm cheese sauce. Place half of macaroni in dish; smooth top. Top with 1 cup Edam cheese, then chard. Top with remaining macaroni mixture; spread evenly.

Melt 3 tablespoons butter. Place breadcrumbs in medium bowl. Drizzle butter over; toss. Add 1/2 cup finely grated Gouda and sprinkle with salt and pepper; toss. Sprinkle breadcrumb mixture over mac and cheese. Sprinkle cumin seeds over, if desired. Bake mac and cheese until breadcrumbs are golden and edges are bubbling, about 40 minutes. Let stand 10 minutes.

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## Swiss Chard & Leek Quiche

Recipe from Nutmegnanny.com

### Ingredients:

5 tablespoons all-purpose flour, plus more for work surface  
1 raw pie pastry (your favorite pie dough recipe or store bought)  
8 large eggs  
1 1/2 cups creme fraiche  
1 1/2 cups whole milk  
2 teaspoons salt  
1 teaspoon freshly ground black pepper  
2 tablespoons finely chopped fresh thyme  
2 heaping cups torn Swiss chard leaves, ribs removed  
1/2 cup Gruyere cheese  
1/4 cup Parmesan cheese  
1 Leek - thinly sliced

### Preparation:

On a lightly floured work surface, roll dough into a 16-inch round. With a dry pastry brush, sweep off any excess flour; fit dough into a 2-inch deep-dish tart pan with a removable bottom, gently pressing it into the sides. Using a sharp knife, trim the dough evenly with the edge of the pan. Cover with plastic wrap; chill tart shell until firm, about 20 minutes.

Preheat your oven to 375 degrees.

Line the tart dough with a sheet of parchment paper and fill with pie weights. Transfer to oven and bake until light brown, about 25 minutes. Remove weights and parchment paper and continue baking until golden brown, about 5 minutes. Transfer to a wire rack; let cool completely.

In the bowl of an electric mixer fitted with the whisk attachment, mix together 1 egg and flour on high speed until smooth. Add the remaining 7 eggs and continue mixing until well blended.

Place creme fraiche in a medium bowl and whisk until smooth; add milk and continue whisking until well combined. Add to mixer along with salt, pepper, and thyme; mix until well combined. Strain mixture into a large bowl through a fine mesh sieve.

Sauté Leeks in olive oil until soft, and season with salt and pepper.

Tightly pack Swiss chard leaves, leeks and cheese into prepared tart shell.

Pour over egg mixture until tart shell is full. Tap gently to settle.

Bake 20 minutes; reduce oven temperature to 325 degrees, and continue baking until filling is slightly firm, rather than liquid, and crust is a deep golden brown, 40 to 50 minutes more.

Transfer quiche to a wire rack to cool until set, about 20 minutes. Serve warm or at room temperature. To reheat, cover quiche with aluminum foil and bake in an oven heated to 325 degrees for about 15 minutes.

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## Eggplant Parmesan Rolls with Swiss Chard and Fresh Mint

### Ingredients:

2 medium eggplants (about 2 1/4 pounds total), trimmed, cut lengthwise into 1/4-inch-thick slices  
Coarse kosher salt  
Extra-virgin olive oil  
1 1-pound bunch Swiss chard, center ribs removed  
2 large eggs  
1 15-ounce container whole-milk ricotta cheese  
1 1/4 cups finely grated Parmesan cheese, divided  
3/4 teaspoon freshly ground black pepper  
1 15- to 16-ounce can tomato sauce  
1 8-ounce ball fresh water-packed mozzarella,\* drained, thinly sliced

### Preparation:

Cover bottom and sides of each of 2 large colanders with 1 layer of eggplant slices; sprinkle generously with coarse salt. Continue layering eggplant slices in each colander, sprinkling each layer with coarse salt, until all eggplant slices are used. Place each colander over large bowl; let stand at least 30 minutes and up to 1 hour. Rinse eggplant slices to remove excess salt; dry thoroughly with paper towels.

Position oven rack 5 to 6 inches from heat source and preheat broiler. Line 3 large rimmed baking sheets with parchment paper. Arrange eggplant slices in single layer on prepared baking sheets. Brush both sides of eggplant slices with olive oil. Broil 1 sheet at a time until eggplant slices are tender and beginning to brown, watching closely and removing eggplant slices as needed if cooking too quickly, 3 to 4 minutes per side. Remove baking sheet from oven and cool eggplant while preparing filling.

Bring large pot of salted water to boil. Add chard to pot and boil just until tender, about 2 minutes. Drain; rinse with cold water. Squeeze chard very dry, then chop coarsely. Squeeze chard dry again between paper towels. Whisk eggs and pinch of coarse salt in medium bowl. Stir in chopped chard, ricotta cheese, 1 cup Parmesan, and black pepper.

Lightly oil 15 x 10 x 2-inch glass baking dish. Spread half of tomato sauce evenly over bottom of dish. Divide chard-ricotta filling among eggplant slices, placing about 1 heaping tablespoon filling in center of each. Starting at 1 short end of each, loosely roll up eggplant slices, enclosing filling. Arrange rolls, seam side down, atop sauce in baking dish. Spoon remaining tomato sauce over. Place mozzarella slices in single layer over rolls. Sprinkle with remaining 1/4 cup Parmesan cheese.

Preheat oven to 350° F. Bake eggplant Parmesan rolls, covered with foil, until heated through, about 30 minutes if freshly made or 40 minutes if refrigerated. Uncover and bake until brown in spots and sauce is bubbling, 15 to 20 minutes. Serve hot.

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## Creamed Swiss Chard with Lemony Bread Crumbs

Recipe from Epicurious.com

### Ingredients

1/2 cup torn fresh breadcrumbs

2 tablespoons olive oil

1 teaspoon finely grated lemon zest

Kosher salt

2 large bunches Swiss chard, ribs and stems cut into 2" lengths, leaves torn into 2" pieces

2 tablespoons unsalted butter

2 medium shallots, sliced

Freshly ground black pepper

3/4 cup heavy cream

### Preparation

Preheat oven to 400° F. Toss breadcrumbs, oil, and lemon zest on a rimmed baking sheet; season with salt. Toast, tossing once, until golden brown, 8-10 minutes.

Meanwhile, cook chard leaves in a large pot of boiling salted water until tender, about 1 minute. Drain; transfer to a bowl of ice water to cool. Drain and squeeze well in a clean kitchen towel to remove excess moisture.

Heat butter in a large saucepan over medium heat. Add shallots and chard ribs and stems, season with salt and pepper, and cook, stirring often, until tender, 5-8 minutes. Add cream; bring to a boil, reduce heat, and simmer, stirring often, until thickened, about 4 minutes. Add chard leaves and cook, stirring, until warmed through and coated with cream sauce; season with salt and pepper.

Top Swiss chard with breadcrumbs just before serving.