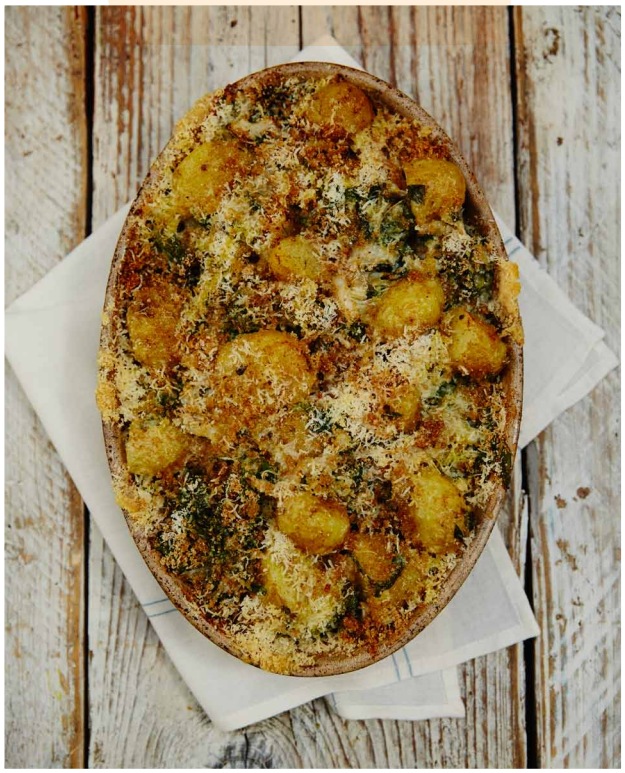
Chard and potato gratin

Jamie Oliver's kitchen garden project

Serves 8



Equipment list

- ☐ Large saucepan (25cm)
- ☐ Weighing scales
- ☐ Scrubber
- ☐ Slotted spoon
- ☐ Chopping board
- ☐ Knife
- ☐ Colander
- ☐ Measuring spoons
- ☐ Large bowl
- ☐ Microplane
- ☐ Baking dish (roughly 15cm x 25cm)
- ☐ Oven gloves

Jamie's top tip

This is an absolute pleasure to eat- it'll be gooey in some places and crispy in others, and what's great is that you can easily switch up the veggies or add in some bacon for a different vibe.

Ingredients

- ☐ sea salt and freshly ground black pepper
- ☐ 500g new potatoes
- ☐ 500g chard
- ☐ 6 tablespoons Greek yoghurt
- ☐ 1 lemon
- ☐ 1 clove of garlic
- ☐ 60g Parmesan cheese
- ☐ 40g wholemeal breadcrumbs
- ☐ olive oil

Allergy info wheat, gluten, dairy

For nutritional information, ask your teacher.

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Here's how to make it

1. Preheat the oven to 180°C/350°F/gas 4.
2. Half-fill a large saucepan with cold water and add a tiny pinch of salt.
3. Place on a high heat and bring to the boil. Meanwhile…
4. Give the new potatoes a good scrub with a scrubber, then on a chopping board cut any bigger ones in half, leaving the smaller ones whole.
5. Once the water is boiling, carefully add the potatoes with a slotted spoon, bring back to the boil, then cook for around 10 to 15 minutes (depending on the size of your potatoes), or until cooked through. Meanwhile…
6. Tear the chard leaves off the stalks.
7. Finely slice the stalks and roughly chop the leaves.
8. Add the stalks and leaves to the potato pan 2 minutes before the potatoes are cooked.
9. Once cooked, drain over the sink into a colander, then leave to steam dry for a couple of minutes.
10. Spoon the yoghurt into a large bowl.
11. Using a microplane, finely grate the lemon zest onto the board, then add to the bowl.
12. Peel the garlic and finely grate or finely chop it, then add to the bowl.
13. Next, finely grate in half the Parmesan and season with freshly ground black pepper.
14. Cut the lemon in half.
15. Squeeze half the juice into the bowl, using your fingers to catch any pips.
16. Scatter the cooked potatoes and chard into a baking dish (roughly 15cm x 25cm), squashing the potatoes slightly, as you go.
17. Drizzle over the creamy mixture and gently toss together to coat.
18. Finely grate the remaining Parmesan, then scatter it over the top along with the breadcrumbs.
19. Drizzle everything with 1 tablespoon of olive oil, then using oven gloves place in the oven for 20 minutes, or until golden and bubbling.

Your notes…

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