



Creamed Greens Casserole

with Bacon & Crispy Shallots

Braised greens have long held a place in American heritage cooking, and on Thanksgiving tables! We reimagined this classic side with chard and kale cooked down in a creamy, luxurious bechamel sauce. Finish it off with bacon crumbles and fried shallots for a texture-rich topping.

Ingredients

- Chopped chard & kale
- Bechamel sauce **M** **W**
- Heavy cream **M**
- Bacon bits
- Shallot garlic confit
- Cajun spice **D**
- Fried shallots **W**

Supplies to Gather

- Nonstick saute pan with a lid (12 inches)
- Mixing bowl
- Cooking spoon
- Cooking oil

Allergens

- M** Milk
- W** Wheat



Mild
Spicy

300

Calories
Per Serving
6 servings per kit





Rinse your fresh produce

Gently pat dry

- 1 Place the **chopped chard & kale** into a mixing bowl and gently massage the greens to soften them.
- 2 Place a large nonstick saute pan onto the stovetop and set the heat to **medium**. Add the **bacon bits** to the pan and cook for 1-2 min, to lightly crisp the bacon. Set aside in a small bowl.
- 3 Return the pan to the stovetop, add 2 tbsp. of cooking oil, and set the heat to **medium**. When the oil is hot, **carefully** add the **chopped chard and kale**. Cover the pan with a lid and cook for 8-10 min, lifting the lid to stir occasionally.

Add the **shallot garlic confit** and the **bacon bits**. Stir together and cook for 1 min. Season to taste with the **Cajun spice**.

Pour in the **heavy cream** and **bechamel sauce** and bring to a simmer. Cook for 3-5 more min, or until the cream sauce has reduced by half. **Turn off the heat**. Cover the pan with a lid to keep warm until ready to serve. Serve topped with the **fried shallots**.



Please Note: When adding ingredients to a hot pan always be careful of any oil splatter. Cooking times may vary due to different appliances and temperatures.