

Provençal Zucchini and Swiss Chard Tart

This is such a pretty mixture of Zucchini and greens that it is a pity to hide it under a top crust. You can also substitute beet greens for the Swiss Chard.



Ingredients

- 1 pie crust home made or ready made
- 1 pound Swiss Chard
- salt to taste
- 2 tablespoons extra virgin olive oil
- 1 medium onion, finely chopped
- 2 pounds Zucchini cut in small dice (1/4 to 1/3 inch)
- 2 to 3 large garlic cloves (to taste), minced
- 1 teaspoon fresh thyme leaves, chopped
- 1 to 2 teaspoons chopped fresh rosemary (to taste)
- 2 ounces Gruyère cheese, grated (1/2 cup, tightly packed)
- 3 large eggs, beaten
- freshly ground pepper

Preparation

1. Bring a large pot of water to a boil while you stem the greens, and wash them thoroughly in several rinses of water. If the ribs are wide, wash and dice them, then set aside. Fill a bowl with ice water. When the water reaches a rolling boil, add a generous amount of salt and the Swiss Chard leaves. Blanch for one minute, until just tender. Using a slotted spoon or deep-fry skimmer, transfer to the ice water, then drain. Squeeze out excess water and chop. Set aside.
2. Heat the oil over medium heat in a large nonstick skillet, and add the onion and diced Swiss Chard stems, if using. Cook, stirring, until tender, about five minutes. Stir in the Zucchini. Season to taste with salt, and cook, stirring, until just tender and still bright green, about 10 minutes. Stir in the garlic, thyme and rosemary, and cook with the Zucchini and onion until the garlic is fragrant, about one or two minutes. Stir in the greens, toss everything together, and remove from the heat. Taste and season with salt and pepper.
3. Beat the eggs in a large bowl. Stir in 1/4 to 1/2 teaspoon salt (to taste), the Zucchini mixture, and the Gruyère. Mix everything together, add pepper, taste once more and adjust seasoning.
4. Preheat the oven to 375 degrees F. Oil a 10-inch tart pan. Roll out two-thirds of the dough and line the pan, with the edges of the dough overhanging. Freeze the remaining dough. Fill the lined pan with the Zucchini mixture. Pinch the edges of the dough along the rim of the pan. Place in the oven and bake 50 minutes, until set and beginning to color. Allow to rest for at least 15 minutes before serving (preferably longer). This can also be served at room temperature.

Yield: one 10-inch tart, serving 6

Advance preparation: the blanched greens will keep for three or four days in the refrigerator in a covered bowl. The finished tart keeps for a few days in the refrigerator. Reheat gently at 275 degrees F to re-crisp the crust.