

BAKED SWISS CHARD & SPINACH WITH CHICKPEAS & FETA CHEESE

From recipelink.com

(serves 4-6)

Ingredients

- 4 Tbsp **olive oil**
- 10 oz **Swiss Chard**, heavy stems removed
- 1 Lb **spinach**, heavy stems removed
- 1 15-oz can of **chickpeas**, drained
- 4 **scallions** (white and green), chopped
- 4 large **garlic** cloves, finely chopped
- ¼ cup chopped **dill**
- salt** and **pepper** to taste
- 3 oz **feta cheese**, crumbled

Instructions

- 1.** Preheat oven to 350°F, spread 1 Tbsp oil in a 12x9x2-inch casserole dish.
- 2.** In a steamer pot, steam Swiss chard until it wilts, about 4 mins. Add the spinach to the steamed chard and steam another 4 minutes until the spinach wilts, too. Remove both greens and drain, squeezing out excess water once they are cool enough to handle.
- 3.** Chop greens and toss with remaining 3 Tbsp of oil, chickpeas, scallions, garlic, dill and season with salt and pepper.
- 4.** Transfer to the casserole dish. Push the feta cheese down into the mixture and bake until sizzling, about 35 minutes.
- 5.** Serve hot.