

# White Lasagna with Swiss Chard, Leeks, and Gruyère

## **Béchamel:**

6 tablespoons butter  
1/2 cup flour  
5 cups milk  
1/4 teaspoon ground black pepper  
1/4 teaspoon cayenne pepper  
1 1/2 teaspoons salt  
2 cups shredded Gruyère cheese  
1/2 cup shredded Parmigiano Reggiano

## **Vegetables:**

1 tablespoon butter

## **Béchamel:**

- Heat butter in medium saucepan on medium heat until bubbling.
- Add flour all at once and stir with a whisk.
- Add milk in splashes and incorporate it into flour and butter mixture. Whisk until mixture is smooth. Continue to stir until the mixture has thickened significantly.

2 tablespoons olive oil  
3 large leeks washed white and light green sections  
3 cloves of garlic, minced  
1 to 2 teaspoons red pepper flakes  
2 bunches Swiss chard, torn, inner ribs discarded  
2 boxes no-boil lasagna sheets  
salt and pepper, to taste  
6 ounces fresh mozzarella, torn  
fresh basil  
1/2 cup shredded Gruyère  
1/4 cup shredded Parmigiano Reggiano

- Remove from heat and add spices and seasonings. Whisk in cheeses until fully melted and incorporated. Set béchamel aside.

### **Construction:**

- Preheat oven to 375° F and butter a large baking dish (I generally use 9 x 13 for lasagna or, for baked pastas, a 9 x 9).
- Heat olive oil over medium heat in large frying pan until shimmering.
- Add leeks and cook until slightly caramelized.
- Add garlic and red pepper flakes and cook until fragrant, about 30 seconds.
- Add Swiss chard and cook until just wilted. Season with salt and pepper to taste. Set vegetables aside.
- To assemble (lasagna-style), start with a little béchamel on the bottom of your dish. Add a pasta layer, some of the wilted vegetables, and then cover with a layer of béchamel. You can also add optional fresh mozzarella, torn into small pieces, and/or fresh basil before the layer of béchamel for extra cheesiness. Repeat until you have used up all of the pasta, vegetables, and sauce. Try to end with a layer of pasta, followed by a thin coating of béchamel, and then add the shredded Gruyère and Parmesan on top.
- To assemble (casserole-style), combine the pasta, béchamel, vegetables, and mozzarella with a large spoon or spatula. Add mixture to baking dish and cover with the shredded cheeses on top.

- Bake for 35 to 45 minutes, or until edges are golden brown. Let rest 10 minutes before serving.

Notes on recipe - We doubled the recipe to fee 16 people. It disappeared!