



## Skillet Potatoes with Swiss Chard & Bacon

**Prep: 45 minutes**

**Bake: 25 minutes • Serves: 8**

- 2½ pounds Idaho potatoes, peeled and cut into ¼-inch-thick slices (about 6 potatoes)
- 2 tablespoons unsalted butter
- 5 slices smoked bacon, diced
- 1 cup thinly sliced shallots
- 2 teaspoons chopped fresh thyme
- 2 garlic cloves, minced
- 1 large bunch Swiss chard, stems removed, leaves thinly sliced
- 1½ cups heavy cream
- ½ teaspoon ground nutmeg
- 2 teaspoons salt
- ½ teaspoon ground black pepper
- 1 cup shredded Gruyère cheese
- 2 teaspoons olive oil
- ½ cup plain breadcrumbs
- 2 tablespoons chopped fresh Italian flat-leaf parsley

**1.** Preheat oven to 425°F. Heat large saucepot of salted water to boiling over high heat. Add potatoes and cook 12 minutes or until tender; drain.

**2.** In large oven-safe skillet, heat butter over medium heat 1 minute; add bacon and cook 3 minutes. Add shallots and 1 teaspoon thyme; cook 4 minutes. Add garlic; cook 1 minute. Stir in chard; cook 3 minutes. Add cream and nutmeg; cook 5 minutes or until tender. Remove from heat; stir in salt and pepper. Add potatoes and carefully stir to coat; spread mixture evenly in skillet.

**3.** In small bowl combine cheese, oil and breadcrumbs; evenly sprinkle over potato mixture. Bake 25 minutes; sprinkle with parsley and remaining 1 teaspoon thyme.

*Approximate nutritional values per serving:*

*433 Calories, 27g Fat (16g Saturated), 75mg Cholesterol, 811mg Sodium, 38g Carbohydrates, 4g Fiber, 11g Protein*

### Helpful tip:

> Swiss chard stems can be roasted, sprinkled with sea salt and drizzled with a squeeze of fresh lemon juice for a tasty side dish.