**[Beet Greens Gratin](http://chubbybunnyrecipes.blogspot.com/2007/06/beet-greens-gratin.html)**

1 tablespoon butter  
12 ounces sliced mushrooms  
2 cloves garlic, minced  
1 pound beet greens, cleaned and picked  
Kosher salt and fresh ground black pepper  
4 egg yolks, beaten  
1 cups ricotta  
1/2 cup grated Parmesan  
1/2 teaspoon salt  
3/4 cup crumbled crackers (recommended: Ritz crackers)

Preheat the oven to 375 degrees F.

Melt the butter in a saucepan. Add the mushrooms and garlic and sweat. Add the beet greens and mix well. Remove pan from heat. Season with salt and pepper.

In a separate bowl, combine the egg yolks, ricotta, Parmesan cheese, and salt. Combine everything and put into a lightly oiled 9 by 11-inch baking dish. Top with the crumbled crackers and bake for 30 minutes covered. Uncover and bake for an additional 15 minutes.

Courtesy of the Chubby Bunny