

## Easy Greens Cheese Bake

- Up to 1 pound greens, such as kale, collards, arugula, spinach or Swiss chard (coarsely chopped)

Place greens in a large pot. Cover with water. Turn heat on to high until water begins to boil. Cover pot and turn heat down to low. Simmer until tender, 2 – 10 minutes, depending on type of green, stirring occasionally. Drain.

- 4 eggs, beaten
- 1 cup milk
- 2 cups favorite shredded cheese
- 1 cup bread cubes (stale works fine)
- ½ cup sliced green onions
- ½ teaspoon salt

Pre-heat oven to 375 degrees. Combine all ingredients, except for ½ cup of cheese, with cooked greens. Spray a 2-quart baking dish with non-stick spray and then pour in mixture. Top with ½ cup cheese. Bake for 45 – 50 minutes, until set. Serves 6.

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