

Cauliflower Gratin with Greens

1/4 cup (1/2 stick) unsalted butter, plus more for dish

2 cups chopped greens, such as kale or chard

1 cup orzo pasta or Israeli (large pearl) couscous

2 pounds cauliflower, cut into florets

1/4 cup all-purpose flour

3 cups milk

2 tablespoons finely chopped fresh marjoram or oregano

1 teaspoon coarse salt

1/4 teaspoon freshly ground black pepper

1/8 teaspoon cayenne pepper

3 cups finely grated (about 10 ounces) Gruyere cheese

1/4 cup fresh breadcrumbs

1/4 cup coarsely grated (about 2 ounces) Parmesan cheese

Preheat oven to 400 degrees with rack in lower third. Butter a 1 1/2-quart, deep, wide ovenproof dish.

Put greens in bottom of dish. Arrange pasta or couscous over greens. Top with cauliflower.

Melt butter in a medium saucepan over medium heat. Whisk in flour. Reduce heat to medium-low.

Cook, stirring, 2 minutes. Whisk in milk; cook, whisking, until mixture thickens, about 4 minutes. Remove from heat. Whisk in marjoram, salt, black pepper, and cayenne. Whisk in Gruyere until smooth. Pour over cauliflower. Sprinkle with breadcrumbs. Set dish on a baking sheet.

Bake 30 minutes. Sprinkle with Parmesan. Reduce temperature to 350 degrees; bake until cauliflower is tender, about 40 minutes. (If browning too quickly, tent with foil.) Transfer to a wire rack; let cool 10 minutes before serving.

Adapted from marthastewart.com