

Chard Pie

Robin Dutt adapted from – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

1 onion, chopped
1 garlic clove minced
2 Tbsp olive oil
1 or 2 bunches Chard, trimmed and chopped
6 eggs
1 cup shredded cheese
½ tsp salt
frozen pie crust (or homemade!)

- Preheat oven 400.
- Saute onion and garlic in oil.
- Add chard, cook until wilted.
- Whisk eggs well in a large bowl.
- Mix in cheese, salt, and greens mixture.
- Pour into pie crust.
- Bake 30 - 40 minutes until knife comes out clean.
- Rest a few minutes.



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