

McDougal's Farm LLC

What's Growing On !

Recipes

Swiss Chard Pie

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Susanna Trucke, Dog Hollow Farm

1 onion, chopped

1 garlic clove, minced

2 tablespoons oil

1 bunch Swiss chard

6 eggs

1 cup shredded cheese

1 tsp. salt

2 pie crust

Heat oven to 400 degrees. Brown onion and garlic in oil. Trim and chop chard, add to pan,

and cook down until wilted. Beat eggs in a bowl; mix in cheese, salt and chard mixture.

Pour into pie crust; bake until knife inserted into center comes out clean, 30-40 minutes.

Make 2 pies.