

# Chard Cheese Pie

*From – From Asparagus to Zucchini*

2 cups cottage cheese  
2 eggs, beaten  
juice of 1 lemon  
½ tsp salt  
6 cups lightly cooked chopped Swiss chard, well drained  
½ cup bread crumbs  
paprika

- Preheat oven to 350 degrees.
- Generously grease an 8” x 8” baking dish.
- Beat together cottage cheese, eggs, lemon, and salt.
- Stir 1 cup of this mixture into the chard and press it into baking dish.
- Spread remaining cottage cheese mixture over the top and sprinkle with bread crumbs and paprika.
- Bake until set, about ½ hour.
- Let stand several minutes before cutting into squares.



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