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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