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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