

SWISS CHARD PIE

9/6/03

Submitted by Gail Haas

NL #4-15

- 1 piecrust (your favorite recipe)
- Swiss chard (remove stems and chop reserve leaves)
- 1 garlic clove (chopped)
- 1 onion (chopped)
- 2 Tbsp vinegar
- Oil (of your choice)*
- Goat Cheese (to your taste)

Put crust down flat and fold in edges. Sauté onion in the oil, add chopped chard stems, and chopped garlic. Deglaze with vinegar after veggies turn golden. Put chard leaves on top, cover and cook until almost tender.

Put veggies on top of piecrust, add a little salt & pepper to taste, top with spoonfuls of goat cheese. Bake at 350° until crust turns light brown.

*Note: Gail did not mention the amount of oil, I would suggest ½ to 1 tablespoon, more if you like. I, to clarify how to prepare the ingredients, added the comments in parenthesis.