

Swiss Chard Pie

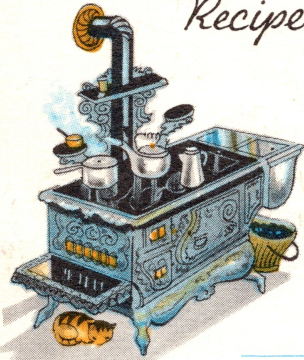
Ingredients

- 1 small onion
- 1/4 cup butter
- 30 leaves Swiss chard, torn into bite size pieces (discard stems)
- 2 eggs
- 1/2 cup grated cheese (optional)

Instructions

1. Saute onion in butter.
2. When onion is transparent, put chard in hot frying pan with no additional heat and leave until chard wilts. Sometimes additional heat may be needed.
3. Stir until butter covers each leaf.
4. Put in pie plate.
5. Break two eggs on top and smear around with fork.
6. Top with grated cheese.
7. Bake at 350° until egg is firm.

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Here's what's cookin' Swiss Chard Pie Serves 6
Recipe from the kitchen of Organic Living



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