

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## SWISS CHARD QUICHE

### Ingredients:

- 1 premade frozen pie crust
- ½ bunch Swiss chard
- ½ sweet onion
- 2 ½ cups shredded cheddar cheese
- 4 eggs
- 1 cup milk
- 1 teaspoon olive oil
- Salt
- Pepper

### Directions:

Step 1: Preheat oven to 375°. Wash and dry Swiss chard, cut off the very ends of the stems. Roughly chop.

Step 2: Heat olive oil in a large pan on medium heat. Add Swiss chard and onion, sauté until stems are tender. Add salt and pepper to taste.

Step 3: Whisk eggs. Add in milk and cheese. Fold into the onion and chard mixture. Add salt and pepper to taste.

Step 4: Take frozen pie crust and score it in a few places with a fork. Place in oven to warm up for 2-5 minutes then remove from heat.

Step 4: Pour mixture into warmed pie crust. Return to oven and bake for 35-45 minutes or until golden brown.



## Pair with August White

Point phone camera at  
QR Code for more info.

