

martha stewart



Swiss Chard Pie

This vegetarian pie is great to have on hand -- it can go straight from the freezer to the oven. To bake it without freezing, reduce the baking time to 40 to 45 minutes.

SERVINGS: 8



ON SALE

What's on sale near to you



Big Y

Big Y World Class Market
995 Poquonnock Rd
GROTON CT 06340



INGREDIENTS

FOR THE OLIVE OIL DOUGH:

2 1/2 cups all-purpose flour

1/3 cup extra-virgin olive oil



Bertolli Olive Oil Extra Virgin
\$11.99 thru 08/10

1/2 cup cold water

3/4 teaspoon coarse salt

FOR THE SWISS CHARD FILLING:

2 tablespoons extra-virgin olive oil

1 medium red onion, cut into small dice

4 garlic cloves, minced

2 1/2 pounds Swiss chard, stems cut into small dice and leaves torn

3/4 teaspoon red-pepper flakes

Coarse salt and ground pepper

1/2 cup grated Parmesan

3 tablespoons all-purpose flour

Grated zest of 1 large lemon, plus 1 tablespoon fresh lemon juice

1 large egg yolk

DIRECTIONS

Make the olive oil dough:

1. In a bowl, combine all-purpose flour, extra-virgin olive oil, cold water, and coarse salt. Stir with a fork to combine, then turn out onto a work surface and knead 1 minute. Cover dough with plastic wrap and let rest at room temperature, 30 minutes.

Make the Swiss chard filling:

1. In a large pot, heat oil over medium-high. Add onion and garlic; cook until onion begins to soften, about 2 minutes. Add chard stems and red-pepper flakes; cook until stems begin to soften, about 2 minutes.
2. Pack chard leaves into pot; season with salt and pepper. Reduce heat to medium, cover, and cook until chard leaves wilt, about 4 minutes. Uncover and cook, stirring occasionally, until chard is soft, about 4 minutes. Drain, pressing out as much liquid as possible. Place chard mixture in a large bowl and toss with Parmesan, flour, lemon zest and juice. Season with salt and pepper.
3. Roll two-thirds the dough to a 12 1/2-inch round; fit into an 8-inch round cake pan (2 inches deep). Fill bottom crust with chard mixture. Roll remaining dough to a 9 1/2-inch round; place over filling. Pinch edges of dough together and tuck in to seal; cut several vents into center of pie. Combine yolk with 1 teaspoon water and brush over dough, avoiding edge of pan. Freeze pie.
4. To serve, preheat oven to 400 degrees, with rack in lowest position. Bake frozen pie until crust is deep golden brown, about 1 1/2 hours. Serve warm or at room temperature.

COOK'S NOTES

Freeze pie (in its pan), unwrapped, for 30 minutes. Wrap pie in plastic wrap and then in foil. Store in the freezer, up to 2 months. You can use any combination of flavorful greens in this pie, such as spinach, kale, or escarole.