

Tim Farmer's Country Kitchen

GREENS, EGGS AND NO HAM PIE

1/2 small onion, chopped
4-5 redskin potatoes, sliced thin
Salt and Pepper
1 1/2 cups Swiss Chard Leaves, chopped
1 cup Kale, chopped
1/4 cup Parsley, chopped
1 teaspoon thyme
8 eggs
1/4 cup cream
4 ounces goat cheese



Sauté onion until tender. Grease pie pan and line with potato slices to make a crust. Salt and pepper. Mix together greens and spices in bowl and place in pie crust. Mix together eggs and cream and pour over greens. Pinch off pieces of goat cheese to dot around the top of pie. Bake 45 minutes at 350 degrees.

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