

## CHARD WITH LEMON AND FETA

### INGREDIENTS:

1½ pounds Swiss chard, trimmed and coarsely chopped  
1 tablespoon butter  
2 teaspoons lemon juice  
½ cup (2 ounces) crumbled feta cheese  
¼ teaspoon salt  
Coarsely ground black pepper

### DIRECTIONS:

1. Rinse chard and place in a large pot with water clinging to leaves. Cover and cook over medium heat until tender, about 10 minutes. Drain well and return to pot. Reduce heat to low. Add remaining ingredients; toss to combine.

*Recipe from [www.spryliving.com](http://www.spryliving.com).*

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## SWISS CHARD OR SPINACH PIE

### INGREDIENTS:

2 1/4 lbs. Swiss chard or 2 1/2 lbs. spinach	6 eggs
2 1/2 or 3 dry onions, sliced, sauteed in 1/4 c. olive oil until soft	
2 bunches green onions, chopped	1 1/2 lb. feta cheese, crumbled
1/4 c. Parmesan cheese	1 tsp. white pepper
1/2 tsp. dill (optional)	1 lb. filo
3 squares butter, melted	1/4 c. olive oil

### DIRECTIONS:

Mix oil and melted butter together after butter has cooled. Clean and wash Swiss chard or spinach, drain, dry completely. Chop Swiss chard or spinach, green onions, put in large mixing bowl with the sauteed onions. Add crumbled cheese, Parmesan, add slightly beaten eggs to mixture, white pepper and dill. Mix well. Grease an 11 1/2 x 17 1/2 inch baking pan with butter and oil mixture. Add 6 pastry sheets on bottom of greased pan, spread each with the oil and butter mixture, sprinkle with the Swiss chard or spinach mixture alternating the pastry sheets and spinach or Swiss chard mixture. Cover with 6 individually buttered sheets. Pour the remaining butter and oil on top. Bake at 350 degrees for 1 hour. Cool and cut in squares.

*Recipe from [www.cooks.com](http://www.cooks.com).*

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