

# **Chard, Kale, and Feta Quiche**

From your box: Chard, Kale, Garlic

*We keep frozen pie shells in our freezer for nights when we need a quick but filling meal. Quiche and salad is perfect for a summer evening and the options are endless.*

In a small bowl, whisk:

4 Eggs

½ cup milk

Salt and pepper

2 cloves minced garlic

Sauté thoroughly chopped chard and kale together until wilted and bright green. Add ¼ cup chopped Kalamata olives. Sprinkle crumbled feta on bottom of frozen quiche crust. Pour greens and olive mixture over feta and press down. Pour egg mixture over greens. Bake at 350° for 30-35 minutes until eggs are set and a knife comes out clean. Cool on a wire rack for 15 minutes.