

STRAWBERRY APPLE CHARD PIE

A super easy and delicious way to use up your perfectly picked Strawberries that highlight their sweet & tart flavor! This is a fun twist on Strawberry Rhubarb Pie- different in taste but a similar look & texture when cooked. Interestingly, the first bite is really when the earthy flavor of the chard is noticed, and then the fruit and berries take over for the rest of your slice. If you would rather use Rhubarb, omit the Key Lime Juice from the recipe and add 2 tablespoons of flour.

Ingredients

PIE CRUST:

1 Cup A.P. Flour

½ teaspoon Salt

4 Tablespoons Butter,
½ inch dice

2 Tablespoons
Shortening

3 Tablespoons Ice
Water

FILLING:

2 large cooking Apples,
about 2 Cups peeled &
diced

½ Cup chopped Swiss
Chard, stems only

10 oz fresh
Strawberries, hulled &
sliced

2 Tablespoons Key
Lime Juice

½ Cup Sugar

pinch of salt

¼ Cup Flour

Directions

Pulse Flour and Salt in a food processor until combined. Add Butter and Shortening until pea sized lumps form. Drizzle in Water until small clumps form.

Transfer to a lightly floured work surface and knead gently until the dough comes together.

Flatten into a disk, wrap and chill for at least an hour before using.

Preheat oven to 400F.

Hull and slice Strawberries and place in a medium mixing bowl together with peeled & diced Apples. Sprinkle over lime juice, sugar & salt and toss to coat ingredients. Allow juices to accumulate in the bowl for 20 minutes.

Meanwhile, prepare crust by rolling out dough on a lightly floured surface and lining a 9inch pie pan.

Mix flour into apples & berries quickly and pour into pie crust. Bake for 40-50 minutes- look for a golden-brown crust and pie will be firm in the middle when gently shaken.

