

## Pastel de Acelga (Swiss Chard Pie)

Serves 6-8; prep and cook 2  
hours 30 minutes (some  
inactive)

2 bunches swiss chard (any variety works)  
1 bunch spinach  
4 oz. white button mushrooms; chopped roughly  
2 garlic cloves; minced  
½ medium yellow onion; chopped finely  
2 tablespoons olive oil  
Salt and pepper to taste  
Pinch nutmeg  
½ cup grated Parmesan cheese  
¾ cup grated Mozzarella cheese + 8 slices  
4 egg yolks  
Egg wash  
Limes; to serve  
2 batches homemade pie crust (double the recipe below)

Melissa Clark's Perfect Piecrust recipe from her  
cookbook *In the Kitchen with a Good Appetite*:

1 ¼ cups all-purpose flour  
¼ teaspoon kosher salt  
10 tablespoons unsalted butter, chilled, and cut into ½-  
inch pieces  
2-5 tablespoons ice water



For the pie crust:

In a food processor, briefly pulse together the flour and salt. Add the butter and pulse until the mixture forms chickpea-size pieces (3 to 5 1-second pulses). Add the ice water, 1 tablespoon at a time, and pulse until the mixture is just moist enough to hold together.

Form the dough into a ball, wrap with plastic, and flatten into a disc. Refrigerate at least 1 hour before rolling out and baking.

For the filling:

Trim the swiss chard by removing the tough vein through the middle and keeping the tender leaves. Chop the chard into small pieces. Trim the spinach leaves by removing the stems and then chop into small bits as well.

Rinse them under cold water and set aside.

In a medium-sized sauce pan set over medium-high heat, warm the olive oil and then toss in the onions, mushrooms, and garlic. Sauté until soft and translucent, about 3 minutes. Add in the swiss chard and spinach, salt, pepper, and nutmeg. Toss together and cook for another 2-3 minutes or until the greens have cooked down and wilted. Take off the heat and mix in the grated Parmesan and grated Mozzarella cheeses. Taste for seasonings. Sometimes as this sits, the mixture gets juicy from the water from the greens and mushrooms. Be sure to drain the extra juice before putting the filling into the pie (otherwise it will get soggy).

Preheat the oven to 375 degrees. Grab a pie dish and set aside.

Take one of the pie crusts out of the fridge and take off the plastic wrap. Throw some flour onto your working surface and put the crust on top, dusting some extra flour on the pie crust and your rolling pin. Working quickly (to keep the butter from melting), roll the pie crust until it's about the size of the pie dish, turning it over, dusting it with flour occasionally to ensure it doesn't stick to your work surface. To transfer onto your pie dish, gingerly roll the pie crust onto your rolling pin and then unroll it over the pie dish. Use your fingers to gently tuck it inside the pie crust, allowing the rest to drape over. Use a fork and prick the pie crust all over.

Arrange the 8 slices of Mozzarella cheese on the bottom. Spill the chard and spinach filling over the cheese slices and flatten. Make 4 small holes (1 in each direction) in the filling and gently drop the egg yolk into each one, being careful not to break them.

Grab the other pie crust from the fridge and repeat the process. Drape it over on top of the filling and eggs and gather the edges to seal the pie in a rustic, misshapen fashion (because it looks cool that way and it gives me an excuse not to be so persnickety with trimming and fancying the edges).

Brush egg wash all over the top and place into the middle rack of the oven and bake for approximately 45-55 minutes or until the top crust is golden brown.

Let cool for about 10-15 minutes before slicing and serving with lime wedges.