



Goat Feta & Kale Tart

Makes 6-8 servings ~ \$12.82 (\$2.14 – \$1.60 per serving)

Ingredients

- 1 pie crust – rolled out to 1/8" thickness
- 2 cups (packed) kale – spines removed, coarsely chopped
- Onion/leek
- 2 Tbsp. butter
- Salt and pepper
- 2 eggs
- 1/2 cup milk
- 1/4 cup cream
- Goat feta
- Nutmeg

Directions

1. Preheat oven to 375°.
2. Line a 10" tart pan or pie pan with the crust. Prick the bottom of crust with a fork. Line with foil and fill with pie weights or dried beans.
3. Bake crust for 20 minutes, remove foil and beans. Bake for another 10 minutes or so, until crust is almost fully cooked.

For filling:

1. Melt butter in a skillet. Add onion/leek and cook over medium heat until soft (not brown). Add the kale and cook until wilted. Season with salt and pepper to taste.
2. In a bowl, mix the eggs, cream and milk with a whisk. Season with salt and pepper and grated nutmeg.

To assemble tart:

1. Spread the leek/chard mixture in the bottom of the prepared crust. Sprinkle the crumbled goat feta evenly around the tart. Pour in the custard – being careful not to overfill.
2. Bake on a sheet pan in the oven for 20 to 30 minutes, until the liquid is set. It should be just slightly loose in the very center when you take it out of the oven.

Serve warm.

Recipe courtesy of Kim Müller

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