KitchenBooQ

Chorizo and Chard Pie

Serves: 8 | Cooking Time: 45 minutes | Level: Easy



INGREDIENTS

1 ready made pie crust
1/2-pound raw pork chorizo
1 large onion, sliced
4 cloves garlic, minced
1 large head Swiss chard, washed, chopped and deveined
1 tablespoon unsalted butter
1 tablespoon all-purpose flour
1 cup unsweetened vanilla cashew milk
2 tablespoons Dijon mustard
3 ounces sharp Irish cheddar, shredded
2 teaspoons Cholula hot sauce
1 pinch nutmeg, a few shakes
salt and pepper, to taste
1 tablespoon olive oil
1/2 cup panko breadcrumbs

PREPARATION

1. Preheat the oven to 350F In a large skillet, remove the sausage from its casing, break up with a wooden spoon and let thoroughly cook through. Remove from skillet and set aside.

2. To the same skillet, remove all the excess pork fat except for about 1 tablespoon. Add the onions and cook about 5 minutes until softened. Add the garlic, salt and pepper to taste, and cook another 2 minutes. Add the chard and cover until it properly wilts, about 5 minutes. Remove the cover from the skillet and cook until all the liquid has evaporated.

3. While the liquid evaporates, in a saucepan, add the butter and let it melt. Sprinkle the flour on top of the butter and let brown, about 1 minute. Add the milk and whisk until smooth. Add the mustard, nutmeg and hot sauce and let cook about 5 minutes until it boils. Add the cheese and stir it in a figure-8 motion until it's all melted. Let the sauce thicken about 2 minutes and remove from heat.

4. In a small skillet, add the olive oil and panko and let toast. This will only take about 5 minutes.
In a proper tart pan or a pie plate, roll out the crust and, poke a lot of holes all around to prevent the crust from bubbling up. Add the first layer of chard, followed by the chorizo. Pour the cheese sauce over the whole thing and then top with the panko breadcrumbs. Bake for 45-60 minutes