

# Swiss Chard and Ricotta Crostata

Yield: 8 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/ricotta-and-swiss-chard-recipe>

## Ingredients:

- 2 cups all-purpose flour
- 1 cup grated Parmesan
- 1/2 cup mascarpone
- 1 pinch kosher salt
- 1 pinch smoked paprika
- 1 stick butter cold, cut into pea-sized pieces
- 2 eggs
- 3 tablespoons extra-virgin olive oil
- 2 cloves garlic smashed
- 1 pinch smoked paprika
- 1 bunch Swiss chard stems removed cut into 1/4-inch lengths, leaves cut into 1-inch lengths
- 1 onion diced
- 3 tablespoons water
- kosher salt
- 2 cups ricotta fresh
- 1 cup grated Parmesan
- 2 eggs
- 1 pinch smoked paprika
- 1/3 cup pine nuts
- 1 egg beaten with 2 tablespoons water

## Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 220 milligrams
4. Fat: 41 grams
5. Fiber: 2 grams

6. Protein: 26 grams
  7. SaturatedFat: 19 grams
  8. Sodium: 810 milligrams
  9. Sugar: 2 grams
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