

# Savory Skillet Pie

Yield: 8 min  
Total Time: 85 min

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

## Ingredients:

- 1 cup all-purpose flour
- 1/4 cup cornmeal
- 1/2 teaspoon salt
- 2 teaspoons sugar
- 8 tablespoons unsalted butter cold, cut into 1/2-inch pieces
- 3 tablespoons ice water plus more as needed
- 4 bacon slices thick-cut, diced, cooked and fat reserved
- 1 yellow onion small, diced
- 1 red bell pepper small, seeded and cut into 1/4-inch strips
- 2 ears corn kernels cut off cobs, kernels and cobs reserved
- 4 ounces green beans trimmed and cut thinly on the bias
- kosher salt
- freshly ground pepper
- 1 bunch chard ribs removed and leaves cut into strips
- 1 1/4 cups half-and-half
- 3 eggs
- 1 cup shredded cheddar cheese
- 2 tablespoons fresh chives minced

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 140 milligrams
4. Fat: 25 grams
5. Fiber: 3 grams
6. Protein: 11 grams
7. SaturatedFat: 14 grams
8. Sodium: 500 milligrams
9. Sugar: 3 grams

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