



Rocky Creek Valley Farm

CHICKWEED

Stellaria media

Quiche 325 degrees/50 min 10" pie shell

2 ½ cups fresh chopped chickweed
3 T fresh or 1 t dried tarragon
¾ cup cooked, crumbled bacon
½ cup onion
1 clove garlic
4 eggs – free range, of course
1 ¾ cup sour cream or yogurt
½ cup cheese of choice (cheddar is good)
3 t flour

Sea salt and ground pepper to taste

Fry bacon, add onions. Stir and cook until onions are translucent. Add garlic, cook until soft. Remove drippings. (Save for wilted lettuce!)

Chop chickweed and tarragon then combine with bacon mix. In separate bowl beat eggs then add sour cream/yogurt, flour, salt and pepper. Add chickweed mixture. Pour into pie shell, sprinkle cheese on top.