

SPINACH AND RICOTTA PIE

SERVES 6

INGREDIENTS

1 refrigerated pie crust
3 tbsp butter
1 med onion, chopped or
1 cup pkgd chopped
1 10-oz pkg frozen chopped
spinach, thawed, squeezed
dry
½ tsp salt
½ tsp pepper
¼ tsp ground nutmeg
1 15-oz container ricotta
8 oz mozzarella, shredded
1 cup shredded Parmesan
3 eggs, beaten to blend

Lay out pie crust, lightly flour. Place crust floured side down in 9-inch pie dish. Fold edge under and crimp decoratively.

Melt butter in large skillet over medium heat. Add onion and sauté until tender, about 8 min. Mix in spinach, salt, pepper, and nutmeg. Sauté until all liquid from spinach evaporates, about 3 min.

In large bowl, combine ricotta, mozzarella, and Parmesan cheeses. Add eggs and spinach mixture. Blend well.

Spoon mixture into pie crust. Bake at 350° until filling is set in center and brown on top, about 40 min. Let stand 10 min.

Cut pie into wedges.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance. Cover and chill.
- You may also prepare without the crust as a great gluten-free alternative.
- I recommend refrigerated Pillsbury Pie Crust. To make your own, see Basics.
- Increases well. Freezes well.