

August 7, 2019

Dear Friends,

So many of you have raved about the Italian Pie! One person has already made it four times! Given how much you all liked that pie, I thought I would remind everyone of another EE favorite the Spinach and Ricotta Pie, page 216. It has been a long-time favorite! Just like the Italian Pie, it's so easy to prepare in advance and freezes well. It also increases well. I can't count the number of times I have served this pie for brunches and luncheons ... also great for weeknight dinners too.

Who knew you all loved savory pies so much!

Enjoy!



Spinach and Ricotta Pie

SERVES 6

INGREDIENTS

- 1 refrigerated pie crust
- 3 tbsp butter
- 1 med onion, chopped or1 cup pkgd chopped
- 1 10-oz pkg frozen chopped spinach, thawed, squeezed dry
- ½ tsp salt
- ½ tsp pepper
- 1/4 tsp ground nutmeg
- 1 15-oz container ricotta
- 8 oz mozzarella, shredded
- 1 cup shredded Parmesan
- 3 eggs, beaten to blend



Printer-Friendly Recipe

Read Instructions Here

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We want to hear from you!

"I made the EE Italian Pie tonight and served it with cukes, tomatoes, and roasted okra. DELISH!!!! Rave reviews from my folks and Craig!" — Debbie

Send us comments and photos!









Effortless Entertaining®

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