



One Steep at a Thyme
A Tearoom in Jamesburg

Spinach Pie

Ingredients:

Pie Crust

1 minced onion

1 – 10oz pkg of chopped Spinach

1 – 15 oz Ricotta Cheese

2 eggs

8 oz Mozzarella Cheese

¼ tsp pepper

3 T grated cheese

Cooking Oil

*Perfect dish served
with a side salad and a
cuppa tea...enjoy!*



Directions

Sauté onions in cooking oil EVOO, add spinach. In a separate bowl, combine other ingredients and add spinach/onion mixture. Mix and pour into uncooked pie shell. Bake at 350 for 1 hour. Can be made with or without pie crust (I always make with a crust)

Shared by:

Kathleen Hippeli

OneSteepataThyme.com

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*Celebrating Hot Tea Month January 2021 with the
Mid-Atlantic Tea Business Association*

