

Mediterranean Pie (Bonnie Tripp)

- 2 - 14 oz packages Frozen Puff Pastry - Rolled to 1/8-inch

- ☐ Preheat oven to 400 F (205 C)
- ☐ Line 10-inch spring-form pan with puff pastry, making sure it overlaps the sides.

- 2 - Small Onions, Chopped

- 2 - Garlic Cloves, Minced

- 2 Tbsp Butter

- 30 oz. Fresh Spinach. (Alternate: 3 x 10 oz packages spinach, thawed & drained very well.)

- 3/4 lb. Black Forest Ham, Sliced.

- 1 lb. Mozzarella Cheese, Grated

- 2 - Red Peppers, Seeded and Diced

- 8 - Eggs, Beaten

- ☐ Saute onions and garlic in butter.
- ☐ Stir in spinach to wilt.
- ☐ Layer 1/2 the ham, 1/2 the cheese, 1/2 the red pepper and 1/2 the spinach mixture into the pastry shell.
- ☐ Pour in 1/2 of the beaten eggs.
- ☐ Layer in the remaining ham, cheese, red pepper and the spinach mixture.
- ☐ Pour in the remaining beaten eggs. Pan should be full.

- 1 - Egg, Beaten to Glaze Pastry

- ☐ Brush edge of pastry with water then cover with remaining pastry.
- ☐ Pinch pastry edges to seal and then trim. Slash top pastry to allow steam to escape.
- ☐ Brush top crust with beaten egg.
- ☐ Bake at 400 F (205 C) for 15 minutes.
- ☐ Reduce heat to 350 F (177 C). Continue baking for 60 - 70 minutes.
- ☐ If crust darkens too much, cover with tin foil, but do not seal.
- ☐ Cool pie for 15 minutes, then remove spring-form pan. Serve with a fresh salad.

Yield: Serves 6 - 8

Comments: 1) Impressive, easy to make and tastes terrific! This a sure fire hit.

2) If using frozen spinach, make sure it is VERY well drained. If not, the pie will be very wet when served.