

Tasty Recipes for You to Try



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Pascualina (Spinach Pie)

Serves 6-8

Shared by:
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Ingredients:

- 1/2 pkg frozen chopped onions
- 1 family size pkg frozen leaf or chopped spinach
- Olive oil
- 4 eggs
- Grated parmesan cheese
- Salt (to taste)
- 1 pkg refrigerated pie crusts

Directions:

1. Heat olive oil in large skillet at medium heat.
2. Add onions and sauté until hot.
3. Add spinach and mix together until hot.
4. Add 2 eggs at a time to the skillet and mix fast so eggs don't cook. Then add the other 2 eggs and mix.
5. Add parmesan cheese and salt to taste
6. Let mixture simmer about 10 min
7. In a pie dish, place one pie crust on the bottom. Add spinach mixture, spreading to cover all of crust. Top with the remaining pie crust.
8. In a small bowl, whip an egg and brush the top of the crust (optional).
9. Bake pie at 350° for 45-50 minutes until crust is brown. Enjoy!