



Italian Sausage and Egg Pie

Ingredients:

- Pastry Dough for Single-Crust 9 Inch Pie
- 1 tablespoon Light Olive Oil
- 1 tablespoon Finely Chopped Shallots or Crushed Garlic
- 1 tablespoon Finely Chopped Onion (opt.)
- 12 oz. [Mild or Hot Italian New York Style Sausage](#) (casings removed)
- 8 Large Eggs
- 1 10 oz. Box Frozen Chopped Spinach (thawed and squeezed dry)
- Pinch of Salt
- ¼ teaspoon Ground Black Pepper
- ¼ teaspoon Granulated Garlic
- ¼ teaspoon Dried Basil or 1 tablespoon Chopped Fresh Basil
- 1 tablespoon Fresh Italian Parsley (finely chopped)
- 2 tablespoons Grated Romano Cheese (Asiago or Parmesan)
- ½ cup Shredded Mild Provolone Cheese (or Swedish Fontina)

Procedure:

Preheat oven to 350°. Line a 9 inch pie pan with pastry dough. Preheat a non stick frying pan over medium heat. Add olive oil, shallots and onion to the pan. When it starts to sizzle add sausage and cook, stirring so it crumbles into small pieces. Cook just until all the pink is gone. Drain off any liquid and set aside to cool. Place eggs in a large bowl and whisk well. Add spinach seasonings and cheese, and stir until well blended. Fold in cooled sausage. Pour the filling into the pie shell, leaving at least ¼-½ inch of room at the top. Bake for 35-40 minutes, or until crust is golden brown and filling is set in the center. Let cool on a rack. Makes 6-8 servings.

