

Idiot's Kitchen Recipe – Spinach Ricotta Pie

Recipe from www.idiotskitchen.com – Adapted from Bon Appétit & Rena Kraut



Ingredients:

3 Tablespoons butter
1 medium onion, chopped
1 (10 ounce) box frozen chopped spinach, thawed and squeezed dry
¼ teaspoon nutmeg
1 (15 ounce) carton ricotta cheese
1 cup Fontina cheese, grated
1 cup Romano cheese, grated
3 eggs, lightly beaten
Salt & Pepper

Preheat the oven to 350 degrees. Melt 3 Tablespoons of butter in a large skillet over medium heat. Sauté 1 medium chopped onion for about 5 minutes until tender but not browned. Thaw a 10 ounce box of spinach in the microwave and squeeze dry. Add the spinach to the onions, season with a pinch of nutmeg (1/4 teaspoon), and salt & pepper to taste. Cook on medium low for another 2-3 minutes until all of the liquid cooks out of the spinach. Set aside to cool while you make the rest of the filling.

In a large bowl, combine 1 (15 ounce) carton of ricotta cheese with 1 cup grated Fontina and 1 cup grated Romano. (Note: the original recipe used mozzarella and parmesan.) Lightly beat 3 eggs to break up the yolks and then add them to the cheese. Stir until well combined. Add the spinach and onions to the bowl and stir until all of the ingredients are well blended.

Grease or spray a 9 inch pie pan with non-stick cooking spray. Pour in the filling and use a spatula to level off the top. Bake at 350 degrees for 40 minutes until golden brown and set in the middle. You can use a toothpick to test the middle for doneness.

Let the spinach pie cool in the pan for 10 minutes for easier slicing. Cut into wedges and serve.

Makes 6 servings. Great served both hot or cold. Even better leftover the next day.