



Rustico di Spinaci e Prosciutto

Spinach & Prosciutto Pie

INGREDIENTS

- 1 box of ready-to-bake pie crusts (2 crusts per box)
- 9 Oz package of frozen creamed spinach
- 16 Oz bag of frozen spinach
- 8 Oz sliced prosciutto
- 8 Oz smoked mozzarella
- 4 TBSPs grated cheese, separated into 3 and 1
- 2 TBSPs Italian breadcrumbs
- 2 TBSPs olive oil
- Salt and garlic powder to taste

NONNA'S TIPS

- You can substitute fresh spinach for the frozen, but I still recommend not replacing the creamed spinach, unless you make your own.
- You can substitute the prosciutto and smoked mozzarella with any other deli meat and cheese of your liking. Just make sure you use deli products that will not release water during cooking or you'll have a soggy pie.
- Cover the top of pie with aluminum foil halfway through baking to avoid over-browning.

DIRECTIONS

- Defrost creamed spinach in microwave according to package directions.
- Place olive oil in sauté pan and add plain frozen spinach.
- Add a couple tablespoons of water.
- Cover and place over medium heat.
- Stir often to help spinach defrost in pan.
- Add salt and garlic powder to taste.
- When spinach in pan is ready and dry, add the defrosted creamed spinach.
- Also add 3 tablespoons of grated cheese and stir well.
- Set aside to cool a bit.
- Line a large pie or tart pan (10") with one of the two pie crusts.
- Use your fingertips to press crust against bottom and sides of pan.
- Prick bottom with a fork.
- Sprinkle breadcrumbs and last tablespoon of grated cheese over bottom crust.
- Carefully spread half of the spinach mix over bottom.
- Add all the prosciutto in layers.
- Add the smoked mozzarella in slices over prosciutto.
- Top with remaining spinach mix and spread evenly.
- Cover with second crust.
- Pinch edges to seal.
- Prick top crust with fork.
- Bake in preheated 400F oven for about 35-40 minutes or until golden.
- Cool slightly before serving.

