

STRATA VARIOUS PIE

- 1/4 cup chopped onion
- 1 clove garlic crushed
- 1 tbsp butter
- 1 package 10oz/284 gr spinach washed, stems removed
- 3 eggs
- 1 egg seperated
- 2 frozen pie shells
- 1 package 125gr hamsliced
- 1 package cheese slices (200gr)

In frypan, saute onion, garlic in butter. Add spinach cover and cook until spinach wilts, drain well.

Whisk 3 eggs and 1 egg white.

In one pie shell layer half the meat, cheese & spinach cover with half the beaten egg mixture, repeat layers.

Brush top of pie with remaining egg yolk mixed with a bit of water.

Bake 30 to 35 mins or till brown.

6 servings

Oven at 400F



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