



Spinach Pie



Prep
15 m

Cook
30 m

Ready In
45 m

allrecipes

SAFEWAY

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Sandy

"Yummy!"

Ingredients

2 tablespoons butter
2 tablespoons chopped onion
1 (16 ounce) package frozen chopped spinach, thawed and drained
3 eggs
1 1/2 cups heavy cream or half-and-half

3/4
X 1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon ground nutmeg
1/2 cup shredded Swiss cheese

↑ other cheeses O.K.

Directions

- 1 Preheat oven to 375 degrees F (190 degrees C). Spray a 9 inch pie pan with non-stick cooking spray.
- 2 Melt 2 tablespoons butter in a large saucepan over medium-high heat. Add onions and cook, stirring occasionally, until onions are soft. Squeeze extra water out of the spinach and add the spinach to the skillet. Continue cooking until the spinach is heated through and the extra water evaporates. Spoon mixture into pie pan.
- 3 In a large bowl, beat together eggs and cream. Stir in salt, pepper and nutmeg. Pour into pie pan, top with shredded Swiss cheese. dot with remaining 1 tablespoon of butter.
- 4 Bake 25 to 30 minutes until set and golden brown. Cool 5 minutes before serving.

Tillamook
Swiss Cheese 1
Lb
\$5.99 for 1 item -
expires in 2 days

Vital Farms
Alfresco Pasture
Raised Large
Grade A Brown
Eggs 12 Ct
\$6.99 for 1 item -
expires in 3 weeks

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