

Spinach Pie

Ingredients

- 3 pkgs frozen chopped spinach (10 oz. each)
- 3 eggs, hard-boiled
- 3 sweet sausage links
- 1 lb bread dough
- 1/8 tsp salt
- freshly ground black pepper to taste

Instructions

Serves: 6-8

Rating: Awesome

Oven temperature: 350 degrees

Thaw bread dough, if frozen. Let rise. Pound down and let rise again. Boil spinach until heated through. Drain well and set aside. Boil eggs to hard-boil, peel and chop. Take sausage out of skin and fry until browned. Mix spinach, eggs and sausage with salt and pepper. Spread dough like a pizza shape onto an oiled cookie sheet. Spread filling over 1/2 of the dough. Fold other side over top of filling and pinch edges to close. Bake for 30-40 minutes or until bread is golden brown. Serve warm.

Summary

Yield: 6

Source: Priscilla (Arlene Procaccini)

Prep Time: 30 minutes

Category: Main Dish