

ROSALIE'S CHEESE AND SPINACH PIE

1 pkg frozen chopped spinach
1 egg
1 large container of ricotta cheese (I think it is a 16 oz container)
7-8 large mushrooms, thinly sliced
1 small zucchini, thinly sliced
½ small sweet onion, chopped small but not minced
4 oz. Danish-style ham, chopped fine
6 oz. Gruyere or Swiss cheese, grated
1/8 tsp grated nutmeg, preferably fresh
Pepper (preferably white), to taste
4 oz butter
Olive oil or other light oil or non-stick cooking spray

1. Preheat oven to 375 degrees.
2. Cook spinach, following package directions. Drain thoroughly, then squeeze dry until ALL moisture is removed. It is VERY important to get the spinach as dry as possible or it will make the pie watery. Set aside.
3. Saute mushrooms in 2 oz. melted butter. Saute until all juices have been re-absorbed by the mushrooms. Set aside.
4. Saute zucchini in 1 oz melted butter until soft but not browned. Set aside
5. Saute onion in 1 oz melted butter until translucent but not browned. Set aside.
6. Briefly sauté ham until warmed through.
7. Beat egg lightly. In large mixing bowl, thoroughly combine ricotta cheese with egg. Add spinach and thoroughly combine. Add nutmeg and thoroughly combine. Add pepper to taste.
8. Add onion and gently combine. Add mushrooms and gently combine. Add ham and gently combine. Add zucchini and gently combine. Add grated cheese and gently combine.
9. Coat a large ceramic/glass quiche or pie pan with oil or non-stick cooking spray. Turn out mixture into pan and spread out with spoon/spatula to edge of pan. Dot with 3-4 small pieces of butter.
10. Place pan on rack in center of oven. Bake at 375 for 45 minutes, or until top is set and lightly browned.
11. Serve hot, warm or at room temperature. Great with a salad for lunch or with fruit and rolls for a brunch. Re-heats well in microwave.