

Spinach & Italian Sausage Pie

Ingredients:

Filling:

- 1/2 cup dairy sour cream
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon salt
- 9 oz package frozen chopped spinach, thawed and squeezed to drain
- 1 egg
- 1 lb sweet or hot Italian sausage (I chose hot for the spice!)
- 8 oz can of tomato sauce
- 1 cup shredded mozzarella cheese

Crust:

- 15 oz package all ready pie crust

Topping:

- 1/2 cup chopped onion
- 2 teaspoons oil
- 1/2 cup dairy sour cream
- 1/4 cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley
- 1 cup shredded mozzarella cheese

Instructions:

1. In a medium bowl, combine 1/2 cup sour cream, 1/4 cup Parmesan cheese, salt, spinach and egg. Mix well and set aside.
2. If sausage comes in a casing, remove the casing and break it up. Brown the sausage in a large skillet; drain.
3. Stir in the tomato sauce and simmer for 10 minutes, stirring occasionally.
4. Heat oven to 375 degrees.
5. While your sausage mixture is simmering, prepare the pie crust according to the package directions for an unfilled one-crust pie. Do not prick the crust. Bake at 375° for 5 minutes.
6. Spread the spinach mixture over the bottom of partially baked pie crust.
7. Sprinkle with 1 cup mozzarella cheese.
8. Spoon sausage mixture over cheese.
9. Bake an additional 35 to 40 minutes or until crust is deep golden brown.
10. While the pie is in the oven, cook the chopped onion in 2 teaspoons oil in a small skillet until tender, stirring occasionally. Remove from heat and stir in the remaining topping ingredients.
11. Spoon and spread the mixture evenly over the entire top of the pie.
12. Cover the edge of the pie crust with a strip of foil.
13. Bake an additional 10 minutes or until the cheese is melted.
14. Let pie stand for 5 to 10 minutes before serving.

