

# Italian Sausage Spinach Pie

<https://moneysmartfamily.com/money-saving-tips/pork-ham-main-dish-recipes-family-favorites/#sausage>



This is one of our all-time favorite dinners. Annette discovered this recipe as a result of a “bad ad day” when not much was on sale — except Italian Sausage. It was requested by two of our sons for their favorite birthday meal each year!

## Ingredients:

- 1 lb. sweet Italian sausage, chopped or links sliced
- 6 eggs (save one for top)
- 1 16oz package of frozen chopped spinach, thawed and well drained (You may need to squeeze the juice out of it)
- 1 (16 oz.) package Mozzarella cheese (pronounced “moot-za-rrrrrel” – roll your r’s), shredded
- 2/3 c. ricotta cheese (“rrri-gotah” – put your fingers together on your thumb, hold at eye level and shake back and forth – for some reason this improves the flavor of the cheese)
- 1/2 tsp. salt
- Pastry for 2-crust 9-inch pie
- 1/8 tsp. pepper
- 1 Tbsp. water
- 1/8 tsp. garlic powder
- 1/4 cup of dried minced onions can be added to firm up the pie

## Instructions:

- Cook Italian sausage, drain on paper towels.
- In a large bowl, combine 5 eggs, sausage, and next 6 ingredients.
- Prepare pastry.
- Lay bottom crust into deep dish pie pan.
- Fill up with pie mixture.
- Cover with top pastry, flute the edges to seal and cut slits in top.
- Mix remaining egg and water. Brush top of the pie.
- Bake at 400° for 75 minutes.
- Let stand 10 minutes.

Serve and enjoy – serves 8.