



*This is wonderful for dinner with a salad or as a main dish for brunch.*

## *Spinach & Mushroom Pie With Puff Pastry Crust*

3 Tbsp. butter	1, 17-oz. container whole-milk ricotta cheese
½ large onion, chopped fine	1 cup shredded Parmesan or other cheese
1 clove garlic, peeled and minced	2 large eggs
1 10-oz. container button mushrooms	2 egg whites
1½ tsp. salt	1 tsp. hot sauce
1 tsp. ground pepper	1 sheet frozen puff pastry, defrosted
1, 10-oz. box thawed frozen spinach, pressed firmly to remove water	1 egg, beaten

1. Preheat oven to 350°F.
2. In a medium pan over medium high heat, sauté the onion in butter for 3 minutes, not browning it. Add garlic and sauté 1 to 2 additional minutes.
3. Add the mushrooms plus the salt and pepper. As the mushrooms sauté, they will release a fair amount of liquid. Continue sautéing about 8 minutes, until the mushroom liquid has evaporated and the mixture is somewhat drier. Lower heat to medium and add spinach, sautéing an additional 2 to 3 minutes. Set aside.
4. In a large bowl, combine ricotta, cheese, eggs, egg whites and hot sauce. Stir to combine. Add spinach and mushroom mixture.
5. Thaw one sheet of frozen puff pastry. This takes about 40 minutes outside the refrigerator. Carefully unfold onto a floured work surface.
6. With a sharp knife or pastry cutter, cut a pastry circle larger than the top of the baking dish, about 1 inch larger all around.
7. Fill the buttered baking dish with the spinach mixture.
8. Transfer pastry to the top of the dish and crimp edges with fingers. A few short slashes with a sharp knife through the pastry will ensure that the steam will release.
9. Paint the surface of the dough with beaten egg mixed with a few teaspoons of water before baking the pie on a sheet pan for 50 to 60 minutes, until pastry is lightly browned.

