

Tuscan Chicken Torta

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1 1/3 cups Bisquick baking mix
1 can (15 ounce) cannellini beans, drained, rinsed and mashed
1/3 cup Italian dressing
1 1/2 cups cooked chicken, diced
1 package (10 ounce) frozen spinach, thawed and squeezed to drain
1 cup mozzarella cheese
3 eggs, slightly beaten
1 1/4 cups milk
1/2 cup slivered almonds

Preheat the oven to 375 degrees.

In a bowl, combine the baking mix, beans and dressing. Spread in the bottom and up the sides of an ungreased springform pan, 9x3-inches.

Bake for 10 to 12 minutes or until set.

Layer with the chicken, spinach and cheese.

In a bowl, mix the eggs and milk. Pour over the cheese. Sprinkle the almonds evenly over the top.

Bake for 50 to 55 minutes or until golden brown and a knife inserted in the center comes out clean

Let stand for 10 minutes.

Loosen the edge of the torta from the sides of the pan. Remove the side of the pan.

Per Serving (excluding unknown items): 2269 Calories; 103g Fat (40.2% calories from fat); 185g Protein; 160g Carbohydrate; 40g Dietary Fiber; 957mg Cholesterol; 1147mg Sodium. Exchanges: 9 Grain(Starch); 20 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 13 Fat.