

Spinach Pie

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*4 packages (10 ounce ea)
chopped spinach, drained
and cooked
1/2 cup margarine
1 cup Parmesan cheese,
grated
1/2 cup cooked rice
1 package (8 ounce) cream
cheese
1 egg
2 deep dish pie crusts*

Preheat the oven to 375 degrees.

In a bowl, while the spinach is hot, combine all of the ingredients. Mix well.

Pour the mixture into the pie crusts. Sprinkle the tops generously with additional grated cheese.

Bake for 45 minutes.

Per Serving (excluding unknown items): 2207 Calories; 201g Fat (81.3% calories from fat); 64g Protein; 41g Carbohydrate; 4g Dietary Fiber; 529mg Cholesterol; 3407mg Sodium. Exchanges: 1 1/2 Grain(Starch); 8 Lean Meat; 1 Vegetable; 35 Fat.