

Torta Rustica

Featuring layers upon layers of deliciousness, the Torta Rustica (or Italian Easter Pie) is perfect for spring and summer picnics and potlucks!

Ingredients

- 1 10-oz. package frozen spinach, thawed
- 2 batches of pie dough homemade or store-bought
- 1 tsp olive oil
- 1 large white onion diced
- 2 tsp garlic minced
- 1 15-oz. container ricotta cheese
- ½ cup feta crumbled
- 1 cup Parmesan cheese grated
- 2 large eggs divided
- ¼ cup fresh Italian parsley chopped
- 2 tsp dried basil
- 1 tsp dried oregano
- ¾ tsp salt
- ½ tsp pepper
- 2 cups mozzarella cheese shredded
- 8 oz. salami sliced
- 1 16-oz. jar roasted red peppers, drained and patted dry

Method

Preheat oven to 375°F.

Place thawed spinach in a small bowl. Using paper towels, press as much water as possible out of the spinach; set spinach aside. (Note: Really squeeze as much liquid out as possible to prevent Torta Rustica from being overly soggy!)

Roll one batch of pie dough out into a 14" circle. Carefully press dough into bottom and sides of a 9" springform pan; set pan aside.

Using a large skillet, add oil and place over medium heat. Once hot, add diced onion and minced garlic. Sauté, stirring occasionally, until onion just begins to soften (~4-5 minutes).

Using a large bowl, combine cooked onions and garlic with the ricotta, feta, Parmesan, 1 large egg, parsley, basil, oregano, salt and pepper; mix until well combined.

Sprinkle 1 cup of mozzarella into bottom of pan. Next, layer half of the sliced salami on top of mozzarella. Spread ricotta mixture evenly on top. Next, sprinkle spinach on top of ricotta. Finally, layer rest of the sliced salami and then the roasted red peppers on top. Finish by sprinkling remaining 1 cup of mozzarella on top.

Roll remaining batch of pie dough into a 9" circle. Place on top of the filling. In a small bowl, whisk the remaining egg until lightly beaten. Brush edges of dough with beaten egg and pinch together to seal. Brush top of the pie with the remaining beaten egg. Cut 4 small vents into the top of the pie dough to allow steam to escape.

Bake at 375°F for 60 minutes, or until crust is dark golden brown in color. Let pie cool in pan for at least 45 minutes before removing sides of pan.

Let pie cool completely before slicing. Cut into wedges and serve at room temperature.

