



Mediterranean Cheese Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Olive-oil

2 medium potatoes, peeled and sliced in 1/8-inch rounds

1/2 cup diced onion

8 oz (about 8 cups) baby spinach

3 kalamata olives, pitted and chopped

2 whole eggs

3 egg whites

1 cup nonfat ricotta or fat-free cottage cheese

1 tbsp feta, crumbled

3 tbsp finely chopped fresh basil or dill, or 3 tsp dried basil or dill, divided into 2 equal portions

3 Roma tomatoes, sliced into 1/4-inch rounds-optional

1 1/2 tbsp grated Asiago or Parmesan

1 1/2 tbsp grated lowfat mozzarella

Instructions

Heat the oven to 350 and coat a 9" pie plate with a little olive oil. Line bottom of plate with potato slices. Cut remaining slices in half and arrange around side of plate. Bake 12 to 15 minutes. Remove from oven and set aside. Coat a sauté pan with olive oil and sauté onion over low heat until tender, about 5 minutes. Add spinach to the pan and let wilt, about 2 to 3 minutes. Remove from heat. Stir in olives.

In a bowl, beat eggs and egg whites. Stir in ricotta or cottage cheese and feta. Add half of the basil or dill and set aside. Spoon onion and spinach mix into pie plate over the cooked potatoes. Layer on egg mixture, then slices of tomato (optional). Bake 20 to 25 minutes or until egg is set and a knife inserted into pie comes out clean. Sprinkle the grated cheeses evenly over top of pie and top with remaining basil or dill. Return to

oven for 5 minutes or until cheese melts. Remove from oven and let sit for 5 minutes. Cut pie into 4 wedges. Serve immediately.