

Sensational Spinach and Cheese Pie

ingredients:

- 1 lb. Italian sausage, casings removed, cooked and crumbled
- 1 container (15 oz.) POLLY-O Original Ricotta Cheese
- 1 pkg. (10 oz.) frozen chopped spinach, thawed, well drained
- 1 container (8 oz.) PHILADELPHIA Chive & Onion Cream Cheese Spread
- 1 cup KRAFT Shredded Mozzarella Cheese
- 3 eggs, divided
- 1/2 tsp. hot pepper sauce
- 1 pkg. (15 oz.) ready-to-use refrigerated pie crusts (2 crusts)

directions:

- Preheat the oven to 400°F.
- Mix sausage, ricotta cheese, spinach, cream cheese spread, mozzarella cheese, 2 of the eggs and the hot pepper sauce until well blended; set aside.
- Roll out 1 pie crust on a lightly floured surface to a 12-inch circle. Place in a 10-inch pie plate; fill with sausage mixture.
- Roll remaining pie crust to 12-inch circle; make decorative cutouts in pastry, if desired. Place crust over filling. Seal and flute edge.
- Beat remaining egg; brush onto crust.
- Bake 35 to 40 min. or until lightly browned. Serve warm or at room temperature.

Recipe courtesy [My Food And Family](#)