

Leek and Spinach Pie



Ingredients

Ingredients for 10 servings:

Pie dish: Ø28 cm

300g Ardo Spinach 'Foglia'

250g Ardo Leeks diced

150g Ardo Grilled red & yellow
peppers parrilla - slices

50g Ardo Shallots

8g Ardo Chili red diced

Pie crust for 1 pie

200g ham in strips (optional)

250g sour cream 18%

1 tsp. grated nutmeg

3 eggs

Salt and pepper to taste

Preparation

1. Preheat the oven to 180°C.
2. Thaw and drain the spinach and leeks.
3. Place the pie dough in a greased pie tray. Prick the bottom in several places with a fork. Bake the pie dough for 10 minutes.
4. Beat eggs with shallots, chili, nutmeg, sour cream, salt, and pepper.
5. Arrange the spinach, leeks, diced grilled peppers, and ham on the pie crust and pour over the egg mixture.
6. Bake the pie for approximately 35 minutes.

Allergens

Gluten

Egg

Milk



We preserve nature's gifts