

Secretly Delicious Spinach Pie

From – www.food.com

7 large eggs
2 Tbsp milk
3 roasted garlic cloves, crushed
¼ tsp lemon pepper
1 dash salt
3 slices cooked bacon, chopped (optional)
1 large flour tortilla
1 1/2 cups shredded cheese
3 cups fresh spinach
salsa (optional)

- Mix eggs, bacon, milk, garlic, lemon pepper and salt in a bowl. Set aside.
- Lay the flour tortilla in a glass pie dish, press gently - does not need to lay perfectly flat against dish.
- Sprinkle only 1/2 cup cheese on tortilla.
- Sprinkle remaining cheese and the spinach onto tortilla in layers, and press gently.
- Pour egg mixture evenly over spinach, be careful not to pour any outside of tortilla as this causes it to stick to pan.
- Bake in oven at 365 degrees for 35 to 45 minutes. Insert fork in center and it should come out clean.
- Use sharp knife to cut into pie slices and serve hot.
- Other options: Instead of garlic, you can use 1/4 cup onions. For added flavor, serve with salsa.



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