

**MAMMA'S TORTA DI VERDURE**  
**MAMMA'S GREEN VEGETABLE PIE**

6 lbs spinach or Swiss chard  
¾ cup olive oil  
1 large yellow onion  
5 medium cloves garlic, finely chopped  
1 1/2 cup grated Pecorino Romano cheese  
¾ cup home made breadcrumbs  
3 eggs  
Kosher salt and freshly ground pepper to taste

1 Prepare the spinach by trimming the stalks a little bit and washing in several changes of water. (Washing can be eliminated because the spinach is bagged, cleaned spinach)

2 Sauté the spinach in batches in a big pot with ½ cup water until just tender. Strain and squeeze the spinach as dry as possible in a large colander then in cotton dish towels. Then chop coarsely.

3 Preheat oven to 350°F.

4 Place 6 oz of the olive oil and the onion in a 12-inch oven-proof skillet over medium heat. When the onion is very soft, add the garlic and cook 1 more minute. Add the cooked spinach onion and garlic and cook 2-3 more minutes. Season with salt and pepper to taste. (Salt until the salt taste just begins to bloom) Place spinach mixture in a bowl, reserving the pan drippings, and let cool about 5 minutes. Don't wash the sauté pan.

5 To the greens mixture add the Pecorino Romano cheese, breadcrumbs and eggs. Taste and re-season with salt and pepper, if necessary.

6 Heat the remaining 6 oz of oil in the sauté pan over medium-low heat. Add the greens mixture to the pan and press it with the back of a flat metal spatula. Cook the torta for 5 minutes or so until you think the bottom is set.

7 Place the torta in the oven and cook another 15-20 minutes until it feels firm when touched in the center.

**TO SERVE**

Remove from the oven, let rest 5 minutes and flip over onto a round serving platter. Cut into pie wedges and serve.

NOTE: This recipe is good prepared with any of your favorite greens, spinach, escarole or even cardoons that are peeled, boiled, and cut into small pieces.