

MAMMA'S TORTA DI VERDURE

MAMMA'S GREEN VEGETABLE PIE

Ingredients:

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

Preparation:

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 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.