



Spinach & Sausage Pie

An easy weeknight meal using Stoltzfus Meats sausage.

Ingredients

- 3/4 cup Stoltzfus Meats loose sausage
- 1/2 tsp Italian seasoning
- 1 package Stauffer's spinach souffle, thawed
- 2 eggs
- 3 Tbsp milk
- 2 tsp minced onion
- 1/2 cup canned mushrooms
- 3/4 cup grated Swiss cheese
- 9" pie shell



Directions

1. Preheat oven to 400 degrees F.
 2. Heat a skillet over medium heat and cook sausage until browned. You can use loose sausage and add Italian seasoning, as listed in the ingredients, or you can use Stoltzfus Meats sweet Italian grillers, remove casings, and omit the Italian seasoning.
 3. In a large bowl, mix together all ingredients until well combined. Pour mixture into the pie shell.
 4. Bake in preheated oven for 45 minutes or until lightly browned.
- Bonus: Double this recipe and freeze one pie for a quick meal when you're in a pinch!



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