

PREMIO FOODS RECIPE CONTEST



Recipe Name: Premio Spinach Sausage Pie

Recipe:

Ingredients

1lb Premio Mild Italian Sausage

1 15oz. package frozen spinach

1/4 cup extra virgin olive oil

6 cloves minced garlic

1/4 pound Italian black olives sliced

2 packages pre-made pizza dough

First defrost spinach, cut sausage out of casing crumble into bowl. put sausage in medium heat pan, cook sausage leaving grease in pan, add thawed spinach, garlic, olives, mix together, with only enough oil to coat all of the spinach. Cook on low for ten minutes. Take out package of dough, on oiled square cookie pan, spread dough out. Place all of spinach mixture over pizza dough; take other dough roll out to fit over mixture, pinch dough together. Take pie place in 400 preheated oven, cook until dough is golden brown around 1 hour. when pie is done take out of oven let sit for 15 minutes, cut into squares and serve