

PINEHURST CHEESE PIE COMPLIMENTS OF PINEHURST INN www.pinehurstinn.com

- 3 cups diced potato veggie mix (diced potatoes, red & green pepper and onions)
- 1 teaspoon seasoned pepper / cayenne
- 1/2 teaspoon garlic powder
- 1/3 cup Parmesan Cheese
- 6 ounces fresh spinach or chard (chopped)
- 1/2 cup feta cheese
- 1 cup grated cheddar cheese
- 5 eggs
- 5 tbsp milk
- 2 tbsp dried parsley flakes / basil
- 2 teaspoons paprika

Mix potatoes, peppers and onions. Press into greased pie place to form a crust

Sprinkle crust with pepper, garlic powder and Parmesan Cheese. Layer with spinach, feta cheese

Top evenly with Cheddar Cheese

Whisk together eggs and milk (salt and pepper to taste) and pour over pie, working from edges to middle.

Sprinkle with parsley and paprika.

Bake in preheated oven at 325 degrees for approximately 1 hour.

Serve with salsa.