



Broccoli and Cheese Pie



What You Need

3-4 Cups fresh broccoli florets (about a head of broccoli)
3 Cloves garlic (crushed)
½ Cup cheddar cheese (grated)
½ Cup parmesan cheese (grated)
½ Cup mozzarella cheese (grated)
1 Large egg
¼ Cup milk
½ tsp. salt (optional)
½ tsp. White pepper (okay to use black)
1 Sheet premade canned crescent pastry dough (Pillsbury works well)
Pie baking dish (9 or 9 1/2 inch)
Nonstick cooking spray (canola)
Medium mixing bowl
Whisk

Before You Start

Preheat oven to 350°. Spray nonstick cooking oil inside bottom and sides of pie dish. Line dish with crescent dough (following package directions for pie crust). Chop broccoli florets into small pieces.

Let's Make It!

Cook broccoli using your preferred method (in the microwave, steamed) drain and pat dry. Set aside a few pieces for topping. In a bowl whisk together eggs, milk, garlic, salt, pepper, then add cheese using a large spoon mix well to combine, then fold in the cooked broccoli. Pour into prepared pie dish. Bake for 25 – 35 minutes. Remove from the oven and add remaining broccoli florets to the top of the pie and return to oven for 10 minutes. Until crust is golden (loosely cover with aluminum foil if the crust is getting too dark). Remove from oven let cool for 5-10 minutes.

***Katie's Tidbits-** try using cauliflower for this recipe too. Or a mix of both!

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