

Italian Easter Pie

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-egg-pie-recipe>

Ingredients:

- 2 sheets pie dough homemade or store-bought
- 1 pound whole milk ricotta cheese
- 6 eggs
- 8 ounces genoa salami or smoked ham, cut into bite-sized cubes
- 8 ounces sopressata
- sausage
- 4 ounces spicy salami or pepperoni, cut into bite-sized cubes
- 4 ounces fresh mozzarella cheese cut into bite-sized cubes
- 1/4 cup Parmesan cheese grated
- 1/2 tablespoon black pepper
- 1 pound fresh cheese queso fresco/cacique, formaggio, etc., broken into pieces
- 8 ounces prosciutto thinly sliced
- 1 egg yolk
- 2 tablespoons water

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 345 milligrams
4. Fat: 51 grams
5. Protein: 39 grams
6. SaturatedFat: 25 grams
7. Sodium: 1760 milligrams
8. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Italian Easter Pie above. You can see more 19 italian egg pie recipe Unleash your inner chef! to get more great cooking ideas.