

# Italian Meat Pie

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-stuffing-recipe-with-pepperoni>

## Ingredients:

- 1 1/4 cups flour King Arthur baking
- 1/4 teaspoon baking powder
- 1/4 cup vegetable shortening
- 1 small egg lightly beaten
- 1/4 cup warm water
- 1 1/2 teaspoons freshly ground black pepper
- 1/4 pound prosciutto thinly sliced
- 1/4 pound genoa salami cut into 1/2-inch thick chunks
- 1/4 pound sopressata cut into 1/2-inch thick chunks
- 1/4 pound boiled ham cut into 1/2-inch thick chunks
- 1/4 pound pepperoni cut into 1/2-inch thick chunks
- 1/2 pound mozzarella cut into 1/2-inch thick chunks
- 1/4 pound muenster cheese cut into 1/2-inch thick chunks
- 1/3 cup Parmesan cheese freshly grated
- 1 pound whole milk ricotta cheese fresh
- 2 tablespoons fresh parsley chopped
- 1 pinch salt
- 2 tablespoons black pepper
- 2 large eggs
- 1 egg yolk

## Nutrition:

1. Calories: 1140 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 430 milligrams
4. Fat: 79 grams
5. Fiber: 2 grams
6. Protein: 68 grams
7. SaturatedFat: 36 grams

8. Sodium: 2520 milligrams
  9. Sugar: 2 grams
  10. TransFat: 2 grams
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