

# Torta Pasqualina (Italian Easter Pie)

Yield: 11 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/kitchenaid-easter-torta-recipe>

## Ingredients:

- 1 tablespoon butter
- 21 ounces Swiss chard or spinach
- 10 eggs divided
- 1 1/3 cups ricotta cheese
- 2 tablespoons grated Parmesan cheese freshly
- 2 tablespoons bread crumbs
- 1 cup heavy cream
- 1 tablespoon fresh marjoram chopped
- 14 ounces pastry dough puff
- all purpose flour for dusting
- 2 tablespoons olive oil
- salt
- pepper

## Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 245 milligrams
4. Fat: 33 grams
5. Fiber: 3 grams
6. Protein: 14 grams
7. SaturatedFat: 14 grams
8. Sodium: 490 milligrams
9. Sugar: 1 grams

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