

Pork

Triple-Cheese Pie

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 6

1 package refrigerated pie crusts
1 egg yolk
1 1/2 cups (12 oz) dry cottage cheese
3 eggs
1/3 cup grated Parmesan cheese
1/8 teaspoon pepper
1 cup fully cooked ham, finely chopped
1 can (4 oz) mushroom stems and pieces, drained
1 pkg (6 oz) sliced mozzarella cheese

Preheat oven to 450 degrees.

Place one crust in a 10-inch pie plate; flute edges. Combine egg yolk and 1 tablespoon of water; brush half the mixture over pastry shell. Prick lightly with a fork. Cut remaining crust to an 8-inch circle. Cut into six wedges; place on an ungreased baking sheet. Bake pastry shell and wedges at 450 degrees until lightly browned, 8 to 10 minutes. Remove from oven; reduce oven temperature to 375 degrees.

In a mixing bowl, beat dry cottage cheese, eggs, Parmesan cheese and pepper at medium speed of an electric mixer until fluffy, 3 to 4 minutes. Stir in ham and mushrooms.

Arrange half the mozzarella cheese slices in the baked pastry shell; pour half the ham mixture over cheese-lined pastry. Repeat layers.

Place pastry wedges on top of pie. Brush wedges with remaining egg yolk mixture. Bake, uncovered, at 375 degrees until set, about 35 minutes (Center will look slightly watery). Let stand 10 minutes before serving.

Per Serving (excluding unknown items): 228 Calories; 14g Fat (55.5% calories from fat); 7g Protein; 18g Carbohydrate; trace Dietary Fiber; 151mg Cholesterol; 244mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.