CRUSTLESS SPINACH AND MUNSTER PIE

By: Simply Creative Chef Rob Scott

8 oz. Munster cheese, sliced or shredded
2 - 10 oz. pkgs. Frozen-chopped spinach, thawed and drained
2 eggs
1/3 cup grated parmesan cheese
1 – 8 oz. pkg. cream cheese, softened
Salt and pepper to taste
Garlic powder to taste

- Pre-heat oven to 350 degrees F.
- Line a dish or 9 inch pie pan with 8 oz. Munster cheese.
- Carefully press all the water out of the spinach and place in a large mixing bowl.
- Add eggs, parmesan cheese, cream cheese, salt, pepper and garlic powder to spinach mixture. Stir well.
- Spoon mixture into pan and top with remaining cheese slices.
- Bake in pre-heated oven for 35 minutes.
- Allow to sit 10 minutes before serving.

Serves 8