

Spinach Torta

You will need:

10 inch spring form pan

Ingredients:

3 Idaho potatoes; peeled, 2 sliced crossways into rounds, and 1 sliced lengthways

4 cups of fresh baby spinach (or 2 bags of the pre-washed)

2 eggs

2 cups of ricotta cheese

1 1/3 cups of feta cheese; crumbled

1 cup of flat leaf parsley; chopped

Handful of scallions;chopped

2 or 3 tablespoons of fresh dill; chopped

2 tablespoons of olive oil.

zest of one lemon

Freshly ground salt and pepper.

Pre-heat the oven to 375 degrees fahrenheit.

Prepare the spring form pan by placing a round of parchment in the bottom and spraying the bottom and sides with baking spray. (I prefer to use the misto filled with olive oil.)

Start by peeling the potatoes. Slice two of them into rounds; crossways, and one potato into lengths. All slices about 1/8 inch thick. Heat the olive oil in a large skillet and place the potatoes in the pan to brown on both sides. This will take about 4 minutes per side. Make sure the pan is set over medium high heat so the potatoes don't stick. Remove potatoes to paper towels to drain.

Using the same skillet, add the fresh spinach and 1/4 cup of water. Sauté the spinach until wilted. You will need to do this in two batches. Remove the cooked spinach to a colander and press out the excess water using the back of a wooden spoon. Give the spinach a quick chop.

In a large mixing bowl, whisk the eggs and the ricotta. Add the fresh herbs, feta cheese and lemon zest. Stir in the chopped spinach. Season with six twists of fresh ground salt and pepper. Mix well with a wooden spoon.

Place the potato rounds in the bottom of the spring form pan, overlapping to cover the entire bottom. Place the potato lengths around the outside of the ring to form the edges of the crust. Fill the crust with the spinach cheese mixture and bake in the oven for about 55 minutes.

Tip!

Place a piece of foil on the rack underneath the pan, as it may drip out a bit. This will keep your oven clean!