

## ***Apple and Sausage Pie***

- 1 basic pie dough crust or frozen pie crust
- 2 medium tart Granny Smith apples, peeled and thinly sliced
- ½ medium onion, chopped
- 1 teaspoon sugar
- 3 Tbsp butter
- ½ lb. any sausage (thinly sliced or crumbled)
- 1 clove garlic, minced
- 2 cups shredded provolone cheese
- 1 cup ricotta cheese
- ¼ cup feta cheese
- 2 eggs, slightly beaten

### Directions:

1. Precook pie shell per directions.
2. Preheat oven to 350F. Melt butter in a large skillet on medium heat. Add the apples, onions, and sugar, cook, stirring occasionally, until tender, about 5 minutes. In the last 30 seconds or so, add the garlic and cook until fragrant. Transfer mixture to a separate bowl. Increase the heat to medium high and in the same skillet add the Italian sausage. Cook, stirring only infrequently, until sausage is browned on all sides and is cooked through. Remove from heat. Remove the sausage with a slotted spoon to a dish lined with paper towels to absorb the excess fat.
3. In medium sized bowl, mix together the cheeses and beaten eggs.
4. Place sausage on bottom of prebaked pie crust. Add the cooked apple onion mixture over the sausage. Pour the cheese egg mixture over the apple mixture and spread it so it evenly covers the pie.
5. Bake at 350F for 35 to 40 minutes, until a knife inserted in the center comes out clean. Let stand for 10 minutes before serving.

Serves 8

Nutrient Analysis, per serving: 383 calories, 22g. carbohydrate, 20g. protein, 25g. fat, 670mg. sodium