

Easter Meat Pie

READY IN



105 min.

SERVINGS



16

CALORIES



529 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 1 pound ham cooked chopped
- 6 eggs
- 8 ounces mozzarella cheese grated
- 0.3 cup parmesan cheese grated
- 0.3 pound pancetta chopped
- 2 pounds ricotta cheese
- 0.5 pound genoa salami chopped
- 4 9-inch unbaked pie crusts ()

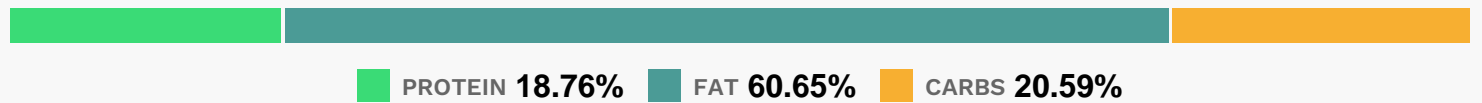
Equipment

- frying pan
- oven
- mixing bowl

Directions

- Preheat oven to 325 degrees F (165 degrees C).
- Place ricotta in a large mixing bowl and add eggs one at a time while mixing on low speed. Stir in mozzarella, ham, salami, and prosciutto until all ingredients are well combined. Line two 9 inch pans with pastry. Spoon half of mixture into each pan.
- Sprinkle half of the Parmesan cheese over each pie, then cover with top pastry. Crimp edges and cut steam vents in tops.
- Bake in preheated oven for 1 hour, until crust is golden brown. Cool on racks.

Nutrition Facts



Properties

Glycemic Index:5.13, Glycemic Load:0.61, Inflammation Score:-4, Nutrition Score:14.561304610708%

Nutrients (% of daily need)

Calories: 529.34kcal (26.47%), Fat: 35.32g (54.34%), Saturated Fat: 14.52g (90.72%), Carbohydrates: 26.97g (8.99%), Net Carbohydrates: 25.72g (9.35%), Sugar: 0.36g (0.4%), Cholesterol: 139.42mg (46.47%), Sodium: 1086.48mg (47.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 24.58g (49.17%), Selenium: 29.73µg (42.47%), Phosphorus: 343.79mg (34.38%), Vitamin B1: 0.46mg (30.52%), Vitamin B2: 0.44mg (25.67%), Vitamin B12: 1.52µg (25.27%), Calcium: 225.4mg (22.54%), Zinc: 2.89mg (19.26%), Vitamin B3: 3.52mg (17.62%), Folate: 51.78µg (12.94%), Iron: 2.33mg (12.93%), Manganese: 0.26mg (12.93%), Vitamin B6: 0.25mg (12.67%), Vitamin B5: 1.04mg (10.38%), Vitamin A: 453.87IU (9.08%), Potassium: 291.73mg (8.34%), Vitamin C: 6.61mg (8.01%), Magnesium: 29.02mg (7.26%), Copper: 0.12mg (6.07%), Fiber: 1.25g (5%), Vitamin K: 4.68µg (4.45%), Vitamin D: 0.54µg (3.58%), Vitamin E: 0.53mg (3.54%)