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# Rustic Sausage, Cheese & Veggie Pie

## INGREDIENTS

- 1 sheet puff pastry (usually sold frozen in a 2-pack), defrosted
- 10 Ozs Italian sausage (pork or chicken)
- 2 medium zucchini, diced small
- 10 ozs sliced fresh mushrooms
- 1 lb ricotta
- 1/3 cup grated cheese, plus more for the top
- 2/3 cup shredded mozzarella
- 2 TBSPs olive oil
- Salt, pepper and garlic powder to taste

## DIRECTIONS

- Preheat oven to 390F.
- Remove sausage meat from casings.
- Place olive oil in large sauté pan.
- Add crumbled sausage meat.
- Sauté on medium heat until lightly browned, stirring often.
- Add diced zucchini and mushrooms.
- Season with garlic powder, salt and pepper to taste.
- Stir, cover and continue to sauté until vegetables are soft.
- Remove from heat and allow to cool while you prepare the pastry lining.
- Unfold puff pastry on a lightly floured surface.
- Roll pastry in all directions with a rolling pin.

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## DIRECTIONS (CONT.)

- You want to achieve a square big enough to be able to line a 10" round baking pan, plus a little extra to form a lip border.
- Spray pan with baking spray.
- Line evenly with puff pastry.
- Gently prick the bottom with a fork.
- Now, we go back to the filling.
- Add ricotta, mozzarella and grated cheese to previously cooked filling.
- Adjust seasoning if needed. Mix well.
- Place filling in prepared pastry.
- Spread evenly.
- Add a sprinkle of grated cheese over filling.
- Fold extra pastry over the edges to make a border.
- Bake in hot oven for 30 minutes.
- It should have a golden color. If not, bake a few minutes more.
- Allow to cool before slicing and serving.

## Rustic Pie continued...

### NONNA'S TIPS

- If you want to make this pie vegetarian, omit the sausage and add extra vegetables to make up the difference.
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- You may use any combination of vegetables in this pie: chopped broccoli, peas, leeks, etc. Keep the mushrooms in the recipe for their "meatiness" that they bring to the pie.
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- You can also substitute the cheese in this pie if you want a stronger cheese flavor. Mozzarella is mild but you can add provolone, fontina, Asiago or Swiss.