

BROCCOLI AND PORK PIE

6 Servings

INGREDIENTS

- ¼ cup fine breadcrumbs
- Oil for pans
- 1 ½ lbs pork sausage
- 1 cup finely diced onion
- 1 lbs frozen chopped broccoli,
thawed and drained (or fresh)
- 6 large eggs
- ½ tsp oregano
- Salt and pepper to taste
- ½ cup grated cheddar cheese

DIRECTIONS

Step 1

Lightly grease one 9-inch pie dish. Sprinkle the bottom and sides evenly with breadcrumbs.

Step 2

Preheat oven to 350 degrees F.

Step 3

In a large frying pan over medium heat, sauté the onion and sausage, crumbling with a fork until meat is browned.

Step 4

Carefully pour off the pan drippings. Add the broccoli and cook for 1 minute longer, then transfer to the pie plate.

SHOPPING LIST

Breadcrumbs

Pork sausage

Onion

Broccoli

Eggs

Oregano

Cheddar cheese

Step 5

Beat the eggs, oregano, salt and pepper together. pour evenly over the sausage mixture.

Step 6

Bake for 30-40 minutes until the eggs are set. Sprinkle with cheese and bake 5 minutes longer.

Step 7

Let rest for 5 minutes before serving. Enjoy!

From the book: (1999). *Many Hands: Community Kitchens share their Best*. Vancouver, BC: Community Kitchens Publishing.