

Cookbook: My Favorites	Preheat: 350°
Main Ingredient: Eggs	Inactive Time:
Course: Breakfast	Prep Time: 1 1/4 hrs
Region: Southern	Cook Time: 1 hr
Beverage:	Total Time:
Recipe Source: Southern Living .	Difficulty: Involved
	Rating: A

Southern Living Cookbook, p216

### Ingredients

12 oz spinach  
 1 lg pepper, red  
 2 clove garlic  
 1 Tbsp butter  
 1/2 tsp ground nutmeg  
 1/8 tsp salt  
 1/16 tsp pepper  
 1.1 lb puff pastry (1 box, 2 pieces)  
 9 eggs, lg  
 1 Tbsp chives, fresh  
 1 Tbsp parsley, fresh  
 3/4 t tarragon, dried  
 2.67 Tbsp butter  
 12 oz Swiss cheese  
 9 oz prosciutto  
 1 Tbsp vegetable oil  
 1 can artichoke hearts

### Directions

(1) Sauté red pepper and garlic in 1T of butter and oil in Dutch oven, remove red pepper & garlic, reserving drippings in pan. Add spinach, nutmeg, 1/8t salt, and pepper, stirring gently. Cover and cook over high heat 3 to 5 minutes. Drain and press between paper towels to remove excess moisture.

(2) Line a greased 8" springform pan with 1 sheet of puff pastry, leaving 1/2" overhang; set aside. Cut remaining sheet of puff pastry into a 9" circle; cover with damp cloth and set aside.

(3) Combine 9 eggs, chives, parsley, tarragon, and 1/4 t salt; beat well. Heat a 8" skillet or omelet pan over med high heat until it is hot enough to sizzle a drop of water. Add 2t butter, rotate pan to coat bottom. Pour about 1/4 of egg mixture into pan. As mixture starts to cook, gently lift edges of omelet with a spatula, and tilt pan so uncooked portion flows underneath. Cook until eggs are set and top is still moist and creamy. Loosen omelet with spatula; transfer to pastry lined pan. Repeat procedure for second, third, and fourth omelet, transferring omelets to wax paper. Set aside.

(4) Layer one-third of spinach and artichoke hearts (chopped), 1/2 cup cheese (shredded), one-third ham, and one-third red pepper over omelet in pan. Top with second omelet and the same amount of layered ingredients. Top with third omelet and remaining layered ingredients; top with remaining omelet.

(5) Top with pastry circle; seal well, crimping edges if desired. Make indentations in pastry with knife, dividing pie into portions; brush top with beaten egg. Place springform pan in shallow pan (lined with foil). Position oven rack in lower third of oven; bake at 350° for 60 to 65 minutes. Remove from oven; let stand 5 min. before proceeding. Remove from springform pan, and place on serving dish.

- Use baby spinach to avoid the need to de-stem.
- The egg mixture is about 2 cups total - 1/4 is about 1/2 a cup.
- Do NOT thaw puff pastry overnight. About 40 minutes will do the trick.