

## Spinach Torta via Hoboken

This recipe is part of Living Today's weekend cooking challenge. The recipe is adapted from "The Lost Ravioli Recipes of Hoboken: A Search for Food and Family", by Laura Schenone, W.W. Norton, 2007, all rights reserved. For more information, visit [www.lostravioli.com](http://www.lostravioli.com)

Vegetable pies called torte (plural) are ubiquitous all over Liguria, which depends so heavily on vegetables and herbs in its cuisine. I call this spinach torta "via Hoboken" because it has been Americanized with the use of cream cheese. It is delicious and simple--still made in my family a hundred years after immigration.

### Ingredients

Serves 10 to 12 as an appetizer or side dish

4 packages frozen chopped spinach

8 ounces cream cheese, at room temperature

8 eggs, beaten

1 cup grated Parmigiano-Reggiano

salt and pepper, to taste

parsley, to taste

### Directions

1. Preheat oven to 350 degrees
2. Brush about 2 tablespoons of olive oil on the bottom and halfway up the sides of a 9 x 11 inch pan or Pyrex-type dish.
3. Begin with three mixing bowls; large, medium, and small. In the largest bowl, defrost the spinach very well. Expedite this with heat or the microwave if you wish. Place the cream cheese (or other fresh cheese) in the medium bowl. Beat the eggs in the small bowl.
4. Cream the cream cheese, using a handheld electric mixer. Add the beaten eggs to it, then the Parmigiano-Reggiano, salt and pepper, and parsley. Mix well, then pour half this mixture in to the spinach. Evenly spread the spinach mixture into the oiled pan. Cover the spinach with the remaining half of the liquid egg mixture.
5. Bake about 45 to 50 minutes, or until the top is golden.

