Italian Spinach Pie

10 oz. box of frozen spinach, thawed 2 cup bag of Sargento® Reduced Fat 4 Blend Italian Cheese 10 oz. Classico® Spicy Tomato and Pesto Sauce 1/2 cup egg substitute

Preheat oven to 400 degrees F. Spray a 9 x 12" pan or a 12" pizza pan with pan spray. Squeeze spinach to remove the liquid. Mix egg substitute, 2 oz of the tomato and pesto sauce, $\frac{1}{4}$ cup of cheese and the spinach together. Spread the mixture evenly on the prepared pan. Top with the remaining cheese then drizzle the remaining sauce over the top.

Bake for 20-25 minutes until cheese is golden and bubbly. Allow to cool for 20 minutes before cutting into 8 slices. Enjoy immediately or wrap slices individually in foil packets—a great lunch or snack treat. Makes 8 servings.

Nutrition information per serving: 128 calories, 11 grams protein, 6 grams fat, 16 grams carbohydrate, 448 mg sodium.