

Sausage and Spinach Galette

Recipe By *Faigy Grossmann*



Cooking and Prep:  1
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Serves:  8

Contains:   

Preference: Meat

A savory galette with a barbecue-inspired filling.

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Ingredients (7)

Main ingredients

- 1 onion, chopped
- 2 tablespoons oil
- 4 sausages or hot dogs, sliced
- 6 ounces (170 grams) frozen spinach
- 6 sundried tomatoes, sliced
- 1 store-bought pie crust, defrosted
- 1 egg, beaten, for egg wash

Start Cooking

Prepare the Galette

1. Sauté onion in oil. Add sausages, spinach, and tomatoes and sauté together.
2. Preheat oven to 350°F (180°C).
3. Remove pie crust from pan. Lay flat on a baking sheet and arrange filling in center, leaving a one-inch (two-centimeter) border. Fold the edge of pie dough in, covering the filling just slightly.
4. Brush dough with egg wash and bake at for 45 minutes or until nicely browned.

Credits

Photography: Nechama Laitman