

Greek Impossible Pie

- 1 large onion, chopped**
- 2 to 3 cloves garlic, minced**
- ½ pound sliced mushrooms**
- 1 tablespoon olive oil**
- 1 10-ounce package**
 - chopped spinach, thawed and drained**
- Just under ½ pound Bulgarian feta, crumbled**
- ½ to ¾ cup kalamata olives, chopped**
- 1 cup nonfat milk**
- 3 eggs**
- ½ cup biscuit/pancake baking mix**
- Juice from ½ lemon**
- ¼ teaspoon pepper**
- 3 tablespoons parmesan**
- ¼ teaspoon nutmeg**

1. Preheat oven to 375 degrees. Saute onion, garlic and mushrooms in oil. Stir in spinach.

2. In a 9-inch pie plate, layer the feta, olives and spinach mixture.

3. Blend the milk, eggs, biscuit mix, lemon juice and pepper until smooth. Pour over the spinach layers. Sprinkle with Parmesan and nutmeg. Bake 25 to 30 minutes. Cool five minutes before serving.

— *Toni Mayer*