



Black-Eyed Pea with Lettuce Leaf Basil Pie

Ingredients

- 3 tablespoons Olive Oil
- 2 cups fresh Mushrooms, sliced
- Salt and ground Black Pepper to taste
- 3 Shallots, thinly sliced
- 1/2 pound Chorizo
- 1 Jalapeño, seeds removed, minced
- 1 (9 oz) package fresh Spinach, washed and stems removed
- 4 cups cooked fresh Black-Eyed Peas
- 1 cup Cheddar Cheese, grated
- 1/2 cup Heavy Cream
- 1/2 teaspoon Cayenne Pepper
- 3 tablespoons Lettuce Leaf Basil, minced
- 1 Pastry for 10" Pie



Add mushrooms to heated olive oil. Sauté to reduce the liquid for about 8 to 10 minutes.



Ramona's BASIL GARDEN



Add kosher salt and pepper to taste. Remove and place in a bowl and set aside.



Add more olive oil and the shallots. Cook them until they're transparent. It should take approximately 5 to 7 minutes.



Ramona's BASIL GARDEN



Add the chorizo. Cook until browned.



Add fresh minced jalapeño, salt and pepper. Cook for about 2 to 4 minutes. Remove and put in a bowl and set side.



Ramona's BASIL GARDEN



Placing 1/2 of the spinach, 1/2 of the black-eyed peas, 1/2 of the cheese, 1/2 of the heavy cream, 1 egg, and 1/2 of the Cheyenne pepper.

You will process in 2 batches.



Process until it's the consistency of oatmeal. You don't want it to be a paste.



Ramona's BASIL GARDEN



Spoon the chorizo mixture in the bottom of the pie crust.



Layer the mushrooms over the Chorizo mixture.



Ramona's BASIL GARDEN



Spoon the spinach mixture on top of the mushrooms.



Spread the remaining black-eyed peas on top of the spinach mixture.



Ramona's BASIL GARDEN



Sprinkle the Lettuce Leaf Basil over the layer of the black-eyed peas.



Sprinkle the rest of the cheese on top. Preheat the oven at 375F degrees. Bake for approximately 1 1/2 hours until it's bubbly and golden.