

PUMPKIN-SHAPED HANDPIES



Ingredients

(2) 9" Pie Crusts (15 oz total),
Enriched

(9) ½ Ounce Slices of Deli Ham,
without Binders, Fillers
or Extenders

(9) ½ Ounce Slices of
Mozzarella Cheese

1⅛ Cup Chopped Frozen
Spinach, Cooked and
Squeezed Dry

Directions

1. Preheat oven to 425 degrees. Spray cooking sheet with cooking spray or line with non-stick aluminum foil.
2. Roll out the pie crust. Using a cup with a diameter of about 3 inches, cut out 9 circles out of each pie crust (18 total circles).
3. Using the rim of the cup, create vertical lines to resemble a pumpkin. Using the additional pie crust scraps, shape a pumpkin stem and add to each circle.
4. On 9 of the pie crust pumpkins, add 2 tablespoons spinach, ½ ounce each of ham and cheese.
5. Cover the filled pie crust pumpkins using the remaining 9 pie crust pumpkins and pinch the edges to seal.
6. Place on the prepared baking sheet and bake until golden brown, approximately 10-12 minutes.

Crediting

Provides a Vegetable, Grain and Meat/Meat Alternate at Lunch/Supper.

Toddler
1 Handpie

Preschool
2 Handpies

School Age
4 Handpies

Adult
4 Handpies