



Recipes

SPANAKOPITA RECIPE

A Greek spinach savory pastry pie best enjoyed, like all apps, by the fire.

Directions

1. Preheat the oven to 350°F . Brush a baking sheet with butter or other non-stick cooking oil.
2. Heat 1 tablespoon of the oil in a large saute pan, add half of the spinach and saute until spinach wilts, tossing with tongs, about 2 minutes.
3. Remove spinach and squeeze out excess liquid, set aside. Repeat with remaining spinach.
4. Pour off any liquid from the pan, add in scallions and saute until soft.
5. Add the spinach to the scallions, along with the parsley, salt and pepper. Cook over low heat for 1 to 2 minutes. Remove from heat and let cool.
6. Stir the feta and beaten egg into the cooled Spinach mixture.
7. Unroll the filo dough on a flat surface and cut into 3x11 in. strips.
8. Brush a strip of dough with melted butter, and place a spoonful of spinach filling 1 inch from the end of the pastry. Fold the end over the filling to form a triangle, then continue to fold up the strip in triangles. This step is a lot like folding a flag.
9. Continue with remaining strips of dough, placing filled triangles onto your baking sheet.
10. Brush the triangles lightly with butter, then bake for 20 to 25 minutes, or until golden and crisp.
11. Remove from oven, serve hot, and enjoy by the fire!

Ingredients

- 1/3 cup olive oil
- 2 pounds spinach, washed and drained
- 1 bunch scallions, white and green parts, chopped
- 1/4 cup finely chopped parsley
- Salt and freshly ground black pepper
- 1/2 pound feta cheese, crumbled
- 1 to 2 eggs, lightly beaten
- 1 cup (2 sticks) unsalted butter, melted
- 1 pound filo pastry sheets