

Ingrediënten

Spanakopita (Greek Spinach Pie)
(makes 4 meal sized servings or
8 appetizer sized servings)

Ingredients: 2 pounds spinach
(steamed, squeezed, drained and
chopped) 1 cup feta (crumbled)
1/4 cup dill (chopped) 1/4 cup
parsley (chopped) 1 bunch green
onions (sliced) 3 eggs (lightly
beaten) salt and pepper to taste
1/4 cup olive oil phyllo dough

Directions: 1. Mix the spinach,
feta, dill, parsley, green onions,
eggs, salt and pepper in a large
bowl. 2. Brush the bottom of an
8x8 inch baking pan with olive oil.
3. Brush the top of a sheet of
phyllo dough with olive oil and
place it in the pan. (You may
have to cut the phyllo dough to fit
the pan.) Repeat until you have 6
layers. 4. Place the spinach
mixture on top of the phyllo
dough. 5. Brush the top of a
sheet of phyllo dough with olive
oil and place it on the spinach.
Repeat until you have 6 layers. 6.
Bake in a preheated 350F oven
until golden brown on top, about
30-50 minutes.

Tijd: 30-60 min.

Keuken: Grieks

Eigen_keuken: Nee

Vegetarisch: Nee

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