



Noreen's Kitchen

Spanikopita Greek Spinach Pie

Ingredients

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| 1 box frozen fillo dough (2 packs of dough) | 1 1/2 cups crumbled Feta cheese |
| 2 pounds fresh spinach | 3 eggs |
| 1 bunch green onion, chopped green & white | 1/2 cup olive oil (for filling) |
| 1/2 cup fresh dill, chopped | 1 teaspoon cracked black pepper |
| 1/2 cup fresh parsley, chopped | More olive oil for brushing fillo dough |

Step by Step Instructions

This recipe will make two family style spinach pies in 9 x 13 pans. Make one for dinner and bake it, make the other and freeze before baking for a later time.

Wash spinach extremely well in cold water.

Rinse spinach again in hot water from your tap to slightly wilt the greens.

Squeeze out spinach with hands and tear apart. Then chop roughly. Place in a large bowl.

Add dill, parsley, green onion, feta cheese, eggs, 1/2 cup of olive oil and pepper to the spinach and mix well with your hands, being sure to incorporate everything together very well. Set aside.

Place a tablespoon of olive oil in the bottom of a 9 x 13 pan. Lay one sheet of fillo dough in the pan and brush or spray with more oil. Continue layering sheets of fillo dough on top of each other, making sure to oil each one. I like to leave some sheets hanging off the side all the way around to make sure there is a fully contained "packet" when the pie bakes.

When you have 6 layers of dough or so, place filling in the pan and press it in gently.

Build the top with the remaining sheets of fillo dough, alternating fillo and olive oil. Tuck in all the sides before placing your last sheet on top.

Oil the top generously and brush evenly. Then you will cut through the top layers of the dough only this will help when you are done baking it to slice it neatly because fillo dough has a mind of it's own and does not like to slice neatly when baked.

Cut into 12 pieces or however many you like best.

Bake for 35 minutes or until golden brown and flaky.

Allow to cool for five minutes before serving.

This is great as a side dish, appetizer, breakfast, brunch or snack. it is also great as a main course with a salad on the side for a meatless meal.

Build your second pie the same as the first and don't bake it. Cover it well and freeze. When you want to eat it. Bake in a 400 degree oven for 45 to 60 minutes or until golden brown and flaky.

ENJOY!