

Spanakopita

Yields: (10) 4" triangles

Ingredients

- ¾ lb fresh spinach chopped (2 bags)
- 1 onion diced small
- 2 oz feta cheese
- ¼ cup ground or chopped nuts (I used almond, pine nuts are also nice)
- 1 egg
- 2 Tbsp olive oil
- 1 stick butter
- Freshly grated nutmeg to taste (optional)
- Fresh ground black pepper
- 10 sheets phyllo dough

Method

Cook diced onion in olive oil on medium heat until translucent. Add chopped spinach and cook until wilted about 3 minutes. Place spinach in colander and allow to cool. Squeeze any remaining liquid from spinach and place in mixing bowl. Add cut up feta cheese, egg, nuts and seasoning.

Melt butter

To assemble lay out one sheet pasty, brush with melted butter fold in half length wise. Place 1 very heaping tablespoon filling in corner and fold creating a triangle leaving no filling exposed, brush with melted butter as you fold. Place triangle on parchment lined sheet tray. Repeat until mixture is gone.

When working with phyllo dough make sure to keep it covered so that it does not dry out and crack.

Bake at 350 until golden in color and crispy approximately 30 minutes.

Enjoy