

Spanakoptia



RECIPE

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ingredients

- 16 oz. frozen chopped spinach, thawed and well-drained
- 2 bunches flat-leaf parsley, stems trimmed, finely chopped
- 1 lg. yellow onion, finely chopped
- 2 garlic cloves, minced
- 2 tbsp extra virgin olive oil
- 2 tsp drilled dill weed
- freshly-ground black pepper
- 4 eggs
- 10.5 oz feta cheese, crumbled
- 16 oz package filo dough thawed
- 1 cut oil olive or more if needed

directions

- Heat oven to 325°F 1 hour
- In a mixing bowl add spinach and remaining filling ingredients
- Unroll phyllo sheets put between two slightly damp towels
- Prepare 9 1/2 x 13 baking dish brush bottom with olive oil
- Line baking dish with two sheets phyllo letting them cover sides of dish. Brush with olive oil
- Evenly spread filling and feta
- Add two more sheets, brush oil
- Continue until all leaves are used
- Fold flaps from side, can crumble if needed. brush top with oil and few drops water