

# Spanakopita | Spinach Pie

Serves 1 | Active Time: 45 minutes | Total Time: 1 hour 15 minutes

*Swick*

## Chef's Notes

Spanakopita can be made into small appetizer-size bites. Just cut the phyllo into four strips before adding the filling and folding.

They can also be made a few hours ahead or frozen raw for baking later. If you do freeze them, bake from frozen, keeping in mind that the baking time will be a bit longer.

These are best served with Homemade Tzatziki (Greek Yogurt Dip).

## Making the Spinach Filling

Before you start the spanakopita, be sure your phyllo is defrosted and the spinach is well drained.

Preheat your oven to 350 degrees Fahrenheit.

Dice the onions. Heat a fry pan over medium heat and add the oil. Saute the onions until slightly browned. While the onions cook, toast the pine nuts over low heat, then roughly chop and set aside. Next, finely chop the mint and dill. Once the onions are done, turn off the heat and add the spinach, chopped herbs, pine nuts, pepper, and nutmeg. Mix everything together. Transfer to a bowl and let cool slightly. Add the eggs and mix until evenly combined. Lastly, break up the feta and fold into the spinach mixture.

## Step 1: Making the Spinach Filling

- 3 lb frozen, chopped spinach (1.36 kg or 4 cups once drained)
- 2 medium onions
- 2 tbsp olive oil
- 2 tsp kosher salt
- 6 tbsp pine nuts
- 3 tbsp fresh mint
- 4 tbsp fresh dill
- 1 tsp freshly ground black pepper
- 1 tsp fresh nutmeg
- 2 large eggs
- 1 1/2 cups feta cheese (preferably goat or sheep)

## **Assembling and Baking the Spanakopita**

To assemble the spanakopita, place a sheet of phyllo onto a cutting board and brush with the melted, clarified butter. Cover with a second sheet of phyllo, brush with butter and cut into 3 strips.

Portion some of spinach mixture onto each end of phyllo and fold into a triangle. Place onto a baking tray and brush with a little extra butter.

Bake for approximately 20 to 25 minutes or until golden brown. Once done, remove from the oven and let cool for a few minutes before serving.

These are best served with Homemade Tzatziki.

## **Step 2: Assembling and Baking the Spanakopita**

- 1 package phyllo dough, defrosted
- 3/4 cup clarified butter