

Spanakopita

Category: Greek

Servings: 8

Rating: 10

Source: The Food of Greece

Description:

I make these in triangular tarts for appetizer portions. They go very well with tsatsiki and a glass of Boutari wine.

Ingredients:

olive oil	1/3 cup
spinach	1 package fresh
green onion	1 small bunch, chopped, green parts included
parsley	1 small bunch chopped
dill	1 small bunch chopped
salt	
pepper	
feta cheese	1/2 pound
egg	3-4 lightly beaten
bread crumbs	
filo dough	
butter, unsalted	melted
milk	2 tablespoon

Instructions:

Heat the oil in a large pan and saute the green onions until soft. Add the spinach to the onions and stir in the parsley, dill, and very little salt and pepper. Cook gently for 10 minutes and cool. Stir in the feta cheese and eggs. If the filling is too liquid, stir in breadcrumbs until it has the right texture.

Lay out a sheet of filo, paint it with melted butter, and cover it with another sheet. Slice the sheets into 3 horizontal strips for larger tarts or 4 vertical strips for smaller ones. On each strip, place a portion of filling. Fold it over to form a triangle, butter the top, and fold again. Continue until the end of the strip is reached, forming a triangular tart. Bake in a 350° oven for 45 minutes, or until golden brown.