

## Spanakopita (Spinach Pie)

½ c.....Olive oil  
1 lb.....Cleaned Fresh Spinach  
1 c.....Crumbled Feta Cheese  
½ ea.....Onion  
5 ea.....Garlic Cloves  
1 ea.....Large Egg  
1 tsp.....Dill  
to taste .....White pepper  
6 sheets .....Filo Dough (thawed)



1. Dice onion and chop garlic then sauté in about 3 Tbs of the olive oil.
2. Chop spinach into large pieces and add to onions and garlic.
3. Sauté until onions are golden and spinach is just wilted.
4. Let cool in a bowl then add remaining ingredients except for the filo dough and mix well.
5. Carefully unroll the sheets of filo dough making sure that they don't dry out with a damp towel covering them and place one sheet at a time layering them with a thin layer of the remaining olive oil leaving flaps out to fold over the top in a small oiled casserole dish.
6. Place the spinach mixture in the filo dough and cover with the flaps of dough to incase the mixture.
7. Bake in a preheated oven at 400°F for about 20 minutes until golden on top.

Most often you will see spanakopita as an appetizer as little triangle wrapped with filo dough but here I have done it as a pie which takes less time to make and works well as a vegetarian meal or a side vegetable with meat such as grilled salmon. This is a traditional Greek dish that is served at all times of the day, ether served hot or cold.

I will be making this along with several other traditional Greek dishes in my Greek cooking classes on Feb. 7<sup>th</sup> and 10<sup>th</sup>. For the schedule and information on how to sign up for classes you can go to [bellapanini.com](http://bellapanini.com) then go to Patricia's Café. All of my past recipes that you've seen in Tidbits are also there.

Be creative, have fun and enjoy!!!