

Spanakopita (Greek Spinach Pie)

Ingredients

½ lb. (20 sheets) Fillo dough sheets- 9"x14" size

2 - 3 Tbsp. olive oil

1 medium onion, finely chopped

2 10-oz packages frozen chopped spinach, thawed or 1 1/2 lbs.

fresh baby spinach

6-8 scallions, thinly sliced

4 eggs, slightly beaten

¾ lb feta cheese, crumbled

½ - 1 lb cottage cheese (If you like a creamier filling, add 1 lb)

2 tsp. dried dill

1 tsp. dried mint flakes

Black pepper to taste

5 Tbsp. butter + 3 Tbsp. olive oil for brushing Fillo sheets

Oven 350°

Mise en place! (Everything in its place)

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Directions

1. Grease 9" x 13" pan.
2. Squeeze out excess water from frozen spinach. If using fresh spinach, chop coarsely.
3. Sauté onion in olive oil until soft.
4. If using fresh spinach, add it now and sauté until wilted.
5. In large bowl, add all ingredients (except for butter and olive oil), and mix with gloved hands or a large spoon until well incorporated. Set aside.
6. Unroll fillo and cover with damp paper towels.
7. Working quickly, brush each sheet with butter/oil combination and layer 10 sheets in dish.
8. Top with filling.
9. Repeat step 7 with remainder of sheets. Tuck in edges with small knife.
10. As a cutting guideline, score the top with a sharp knife. **Now, cut through only the top layers of fillo to the filling. This is very important, as once baked, you will not be able to successfully cut the fillo if this step is omitted.**
11. Bake 50-60 minutes or until puffed and golden brown. Remove from oven and cut all the way through the bottom layers. Let stand about 30 minutes to "set up." Serve warm or at room temperature.

[Link to Video](#)