

Spanakopita

Mediterranean · Appetizer · Hard · 65 min total · Serves 8

Crispy Greek phyllo pastry filled with spinach, feta, and herbs — the perfect appetizer or light meal.

Ingredients

- 1 package phyllo pastry (thawed)
- 1.5 lb spinach (fresh chopped)
- 8 oz feta cheese (crumbled)
- 8 oz ricotta
- 2 large eggs (beaten)
- 4 scallions (chopped)
- 3 tbsp dill (fresh chopped)
- 6 tbsp butter (melted for brushing)
- 0.25 tsp nutmeg

Method

1. Sauté spinach until wilted. Drain and squeeze very dry.
2. Mix spinach with feta, ricotta, eggs, scallions, dill, nutmeg, salt.
3. Layer 8 phyllo sheets in greased 9x13 pan, brushing each with butter.
4. Spread filling evenly. Top with 8 more buttered phyllo sheets. Score top layers into squares.
5. Bake at 375F for 30 min until deep golden and crispy. Cool slightly before cutting.

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