



## Spanakopita

Recipe makes 1 - 9x9 inch pan (thicker) or 9x11 inch pan

350° - 30 mins

2 tablespoons olive oil  
1 small bunch green onions, chopped  
1 medium yellow onion, chopped  
2 cloves garlic, minced  
2 pounds spinach – rinse if not prewashed (can use well drained frozen spinach also)  
1/2 cup chopped fresh parsley  
2 eggs, lightly beaten  
1 cup crumbled feta cheese  
1/2 cup ricotta cheese  
8 sheets phyllo dough, thawed  
About 1/4 cup olive oil in dish to use with pastry brush

1. Heat about 2 tablespoons olive oil in a large skillet over medium heat. Saute onion, green onions and garlic, until soft and lightly browned. Stir in a handful of spinach, and continue adding handfuls of spinach until all in pan. Saute until all spinach is limp, about 2 minutes. Remove from heat and set aside to cool – I transfer mixture to a large colander to drain and cool. You do not want your colander to have large holes, as you will need to smooch mixture to remove liquids once cooled. I mean really get all the liquid out. After smooching with a wooden spoon, I place mixture in several paper towels and twist to get more liquid out. Otherwise, the bottom of your dish will have soggy dough.
2. In a bowl big enough for all ingredients, hand beat the 2 eggs, then mix in the ricotta, and feta. Thoroughly mix in cooled, well-drained spinach mixture.
3. Lightly oil baking dish, including sides. Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan.
4. Spread spinach and cheese mixture into pan and fold overhanging dough over filling. Brush with oil, then layer remaining 4 sheets of phyllo dough, 1 at a time, brushing each with oil. Tuck overhanging dough into pan to seal filling. You can score the top into squares or triangles for easy cutting once baked.
5. Bake in preheated oven for about 30 minutes, until golden brown. Cut into squares or triangles and serve while hot.
6. If you want leftovers to be crispy, separate into individual pieces and bake in the toaster oven for about 7-10 minutes.