



Spanakopita (Spinach Pie)

Trying to get more spinach in your diet? Try this delicious spinach mix layered between sheets of pastry dough.

Add an international Greek dish to your garden greens' uses with a spanakopita. For something a little different, a combination of Swiss chard and spinach works well in this dish.

By accident, we bought puff pastry sheets instead of phyllo dough, which worked surprisingly well and involved less butter, making it a healthier dish.

Ingredients 2 pounds fresh spinach (about 5 cups frozen) 1 large onion, finely chopped 1/4 cup olive oil 1 pound feta cheese, finely crumbled 4 eggs, lightly beaten 3 tsp. dried dill 1/2 pound phyllo pastry dough sheets, defrosted 1/2 cup butter, melted (1 stick)

Preparation

Wash fresh spinach, pat dry and chop fine.

Sauté onion in olive oil until soft and slightly browned. Add spinach and simmer to remove excess moisture.

Mix cheese, eggs and dill. Combine with spinach mixture until well blended.

Line a 9- by 13-inch pan with 10 buttered sheets of phyllo. Pour in spinach-cheese mixture. Top with eight buttered sheets of phyllo.

Bake at 350 degrees F for about 45 minutes, or until top is golden brown.

Serves 8.

Recipe from Lisa Kivirist's The Community Table article in July/August 2009 Hobby Farm Home.