

Spanakopita Pie

Makes one 8-inch pie



Pie Ingredients:

- 4 sheets of phyllo dough, thawed
- ½ cup olive oil, divided
- 2 cloves garlic, minced
- 1 cup onions, chopped
- ¼ cup pine nuts, toasted
- ¼ teaspoon nutmeg
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 ½ cups frozen spinach, thawed and juice squeezed out
- ¼ cup panko
- 1 egg
- ½ cup parmesan cheese or ricotta cheese
- ½ cup feta cheese

Steps:

1. Preheat oven to 350 ° F.
2. In a medium-sized pan saute garlic and onion and 2 tablespoons olive oil until onions are tender (about 5 to 7 minutes). Let it cool.
3. In a large bowl combine spinach, egg, pinenuts, nutmeg, salt, pepper, cooled onions, panko, and both cheeses.
4. Grease a 8" pie plate. Carefully lay one sheet of phyllo dough on your work surface. Spray or brush with olive oil. Lay another sheet on top and spray or brush with oil. Repeat process with the remaining dough sheets.
5. Transfer the sheets to the pie plate. Press it in the the pie plate.
6. Add the spinach filling. Fold in the four corners of the dough making sure it covers all of the filling. Brush or spray the top with remaining olive oil and sprinkle with salt and pepper.
7. Bake for 45 - 55 minutes or until the top is golden brown.
8. Remove for the oven and let it cool for at least 15 minutes before serving. This is best eaten at room temperature.