



Spanakopita (Spinach pie)



Ingredients

- 2 kilos fresh spinach boiled and drained or 1 kilo frozen, drained
- Filo pastry or puff pastry
- 2 leeks - cut in half and sliced
- Bunch spring onions - chopped
- 1 medium onion - chopped
- 1 bunch parsley - chopped
- 1 bunch dill - chopped
- 12 ounces Feta cheese
- 2 eggs - beaten
- Salt and pepper
- Olive oil
- Butter

Method

Fry the spring onions, leek and onion until soft. When cooked add the drained spinach, beaten egg, crumbled feta, parsley, dill and salt and pepper (varies depending on how salty your feta is) and mix together.

If using filo pastry, lightly butter a deep-sided baking tray (around 5 cm depth), and layer around 5 sheets, buttering in between, place the spinach mixture on the pastry and then add another 5 sheets of pastry for the top and trim the edges. If using puff pastry, use just one layer for the top and the bottom.

Cut into triangular sizes, brush over with beaten egg and bake at 180 - 200C until golden brown.