

Spanakopita

Ingredients:

1/4 onion finely chopped
25 ml olive oil
1/2 package chopped spinach (all water squeezed out)
1 green onion finely chopped
1 clove garlic minced
25 ml lemon juice
125 ml feta cheese
1 egg beaten
pinch of nutmeg
60 ml butter melted
1/2 package phyllo pastry sheets
salt & pepper to taste

Instructions:

1. Preheat the oven to 350 F.
2. Heat olive oil over medium heat, add onions and cook until soft. Remove from heat.
3. In a medium bowl mix onions, garlic, green onion, spinach, lemon juice, salt and pepper.
4. In a small bowl beat the egg with the feta and nutmeg. Add this to the spinach mixture. Combine until well incorporated.
5. Take 2 pieces of phyllo. Brush 1 with melted butter, place the second piece on top. Cut into 4 equal strips.
6. Place a teaspoon of filling near the corner of the phyllo strip. Fold the end at an angle over the filling to form a triangle. Continue to fold the strip until you reach the end. Repeat.
7. Place spanakopita triangles on a baking sheet, brush the tops with butter. Bake 20 minutes until triangles are golden and crisp.

NOTE: Keep phyllo sheets covered with a damp towel to prevent drying out while working.