

Spanakopita

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A Greek spinach pie, made with spinach, onions, ricotta, feta, eggs and garlic, all enveloped in some crispy filo pastry. Serve it with some grilled Mediterranean vegetables and some roasted potatoes for a wonderful Greek inspired meal.

Ingredients:

1kg fresh spinach
250g feta cheese
125g ricotta cheese
2 eggs
1 bunch spring onions
1 onion
2 garlic cloves
Handful freshly chopped parsley
8 slices filo pastry
Oil to fry and to brush

Directions:

1. Finely chop the spring onions, onion, garlic cloves and roughly chop the spinach. Heat a little oil in a large frying pan and add the onions, spring onions and garlic and cook for around 5 minutes.
2. Add the spinach and parsley and cook until the spinach is limp, around 3-4 minutes. Remove from the heat and set aside to cool.
3. In a bowl, beat the eggs and stir in the ricotta and feta before stirring in the spinach mixture.
4. Lay 4 sheets of filo in the bottom of a deep baking tin, brushing each layer with oil before adding the next. They will overlap the tin. Add the spinach mixture, then top with the 4 remaining filo sheets, again brushing each sheet with oil before adding the next.
5. Bake in a 180C oven until golden and crisp, around 35 minutes.

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