

## Spanakopita - Greek Spinach and Ricotta pie

### **Ingredients:**

2 oz Butter  
1 Med Onion chopped  
1 300 gr package of thawed frozen spinach  
250 gr Ricotta cheese  
½ Cup feta cheese crumbles  
1 Tsp dill  
1 Tsp dry tarragon  
¼ tsp nutmeg  
1 egg  
Salt and Pepper  
1/2 box Phyllo dough  
6 oz butter

### **Instructions:**

Melt butter in pot, stir in the onions and cook until soft. Add spinach and herbs, remove from heat and add cool. Add cheese, egg, and nutmeg, salt and pepper. Refrigerate until cold

Unroll dough and cover with a slightly damp tea towel.

Melt 6 oz butter

Remove 1 sheet of dough and place next to the main stack.

Sprinkle with melted butter from top to bottom, left to right.

Add another layer and sprinkle well with butter.

Add third layer and sprinkle with butter then brush the dough to cover it.

Turn the pastry so the long end is close to you. Cut a line down the center, then cut each half into three continue until you have two inch lengths.

Put a teaspoon of filling on the edge of a strip closest to you, then fold like a flag.

Place onto a lightly oil brushed pan. Refrigerate until cold.

Bake for 10-15 min at 375 degrees until golden brown all over.