

## Spanakopita (Spinach-Pie)

**Ingredients:** Serves 6- 8 or 32 appetizers

1 pound of Feta cheese  
1 pound of spinach  
1 pack of Filo.  
10 eggs  
8 fresh green onions  
3 small portions of dill  
olive oil

### **Preparation:**

Break the 10 eggs and place them into a bowl. Mix the eggs together. Take the Feta cheese and grate it, placing into the bowl with mixed eggs. Mix the eggs and the Feta cheese together. Grate the green onions and the spinach into a separate bowl. Slice the dill into very small portions and place into the bowl with the spinach. Place 25ml of olive oil into the spinach bowl. Now place the contents of both bowls together and mix thoroughly.

### **Procedure:**

Line the bottom of a baking pan with olive oil. Place 2 sheets of Filo covering the entire baking pan. Place some olive oil all over the Filo. Place another Filo on top of these Filo covering them. Take a spoon and use it to take from the bowl portions of the mixture placing it all over the Filo.

Repeat the procedure until you run out of Filo. Make sure you leave one spoon of the egg, cheese, and spinach mixture in the mixing bowl. Make sure all the mixture is used.

All that should be left in the bowl is the juice of the spinach mixture. Take the bowl and pour all its' contents on top of the last filo, covering it.

Place in the oven at 400 degrees Fahrenheit for 20 minutes.