

## Spanakopita "Greek Spinach Pie"

4 - 10 oz. Boxes of Frozen Chopped Spinach

2-4 Bunches of Diced Scallions (I used 2 bunches)

1 lb. Crumbled Feta Cheese (Save some for the top.)

1 Cup Kefalograviera Cheese (I didn't use any.)

Dill to Taste (I used 3 Tbsp maybe a little more.)

Parsley to Taste (I didn't add any.)

Salt to Taste (Optional)

Pepper to Taste (Optional)

6 - 8 Eggs Beaten (I used 6 eggs.)

2 Sticks of Butter

1 Cup Olive Oil (First Cold Press) or Avocado Oil

#4 Fillo Dough



Boil spinach according to directions on package. Drain thoroughly and fluff out in pan.

In a pan or pot with spinach over low heat add: Scallions, Feta Cheese, Dill, other ingredients. Mix to Taste. Beat eggs together and add to mixture last. Heat till cheese is melted.

In a pan melt sticks of butter then add oil.

In a rectangular pan Fillo Dough fitted: Oil bottom of pan. (I used a rectangular glass dish). Layer up 10 sheets of fillo dough and oil each sheet (Fast or the sheets dry out). Add spinach mixture. Layer top with Feta Cheese. Layer up sheets of fillo dough and oil each sheet.

Cut into squares carefully. (Makes it easier to serve and no cutting after out of the oven.) Sprinkle to top with water lightly. (This will add steam to keep it moist.)

Bake: 350 degrees for 45 minutes to 1 hour ...or... till fillo dough on top is brown.