



Adventures in Cooking *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Spinach Pie / Spanakopita

Ingredients:

2 pounds (approximately) fresh spinach
1 bunch green leaf (a type of lettuce)
1 bunch parsley
1 bunch green onions
6 leaves fresh mint
1 tablespoon salt
freshly ground pepper
1/4 cup olive oil
4 eggs, slightly beaten
1/4 cup fine dry bread crumbs
3/4 pound feta, crumbled
dash of nutmeg
12 sheets prepared fila dough
6 tablespoons butter melted

Instructions:

- Wash greens and pat dry thoroughly. Finely chop the spinach (this is when I use my Ninja chopper), green leaf, parsley, onions and mint, and pat dry again. Place in a large bowl and mix in the salt, pepper, oil, eggs, bread crumbs, feta, and nutmeg.
- Lay out fila and cover with clear plastic film to keep from drying out. Line a 9-by-13-inch baking pan with one sheet of fila, brush with melted butter, and cover with 5 more sheets of fila, brushing each with melted butter, and letting fila overlap sides of the pan. Place the greens mixture in the fila-lined pan and smooth the top. Fold any overhanging fila back over the greens. Arrange 6 more buttered sheets of fila, cut or folded in to fit top of the pan, one at a time on top.
- Using a razor blade or sharp knife, cut squares through the top layers of fila only, making 3 lengthwise and 5 crosswise cuts. Bake in a 375° oven for one hour, or until greens are tender. Remove to a rack and finish cutting into squares. Serve warm, at room temperature, or chilled. Makes 24 pieces and makes for a great left-over meal.