



## Spanakopita Recipe (Greek Spinach Pie)

Jean Trebek's Reliable Recipes | [insidewink.com](https://insidewink.com)

An authentic savory Greek pie made with fresh spinach, feta cheese and crispy flakey layers of phyllo dough. Yum!

### INGREDIENTS:

- 3 Tbs High Quality Extra Virgin Olive Oil**
- 1 large onion, finely chopped**
- 1 bunch green onions (scallions), finely chopped**
- 2 cloves garlic, minced**
- 2 pounds fresh spinach, washed and coarsely chopped**
- 1/4 cup fresh dill**
- 1/4 cup fresh parsley**
- 3 large eggs**
- 1 cup feta cheese, crumbled**
- 1/2 cup ricotta cheese**
- 3 Tbs parmesan cheese, grated**
- ½ tsp salt**
- 8 sheets phyllo dough**
- 1/3 cup Temecula Olive Oil**

## Spanakopita Recipe (Greek Spinach Pie) Continued...

### DIRECTIONS:

Preheat oven to 350 degrees. Lightly oil a 9"x9" pan.

Heat 3 Tbs High Quality Extra Virgin Olive Oil in a large skillet over medium heat.

Saute onions, green onions, garlic until soft and lightly browned.

Stir in spinach, dill and parsley and continue to saute until spinach is limp, about 3 minutes.

Remove from heat and set aside to cool.

In a medium bowl, mix together eggs, ricotta, feta, parmesan cheese and salt.

Stir in spinach mixture.

Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with Olive Oil.

Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo.

You may need to trim the phyllo dough, depending on the exact size of your dough and pan.

Read instructions on the box of phyllo dough to ensure moisture level of dough while it is out in the air.

Spread the spinach mixture out evenly on top of the phyllo dough.

Repeat the phyllo process on top of the spinach, so that there are four oiled sheets on top and below the spinach mixture.

Tuck in any loose edges of phyllo.

Bake in preheated oven for 30-40 minutes, until golden brown.

Cut into squares and serve hot.

**Find more of Jean Trebek's Reliable Recipes at  
[insidewink.com](http://insidewink.com)**