

# MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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## **Spanakopita**

*Yield:* 24 servings

*Ingredients:*

16-20 sheets phyllo dough

¼ cup butter (melted)

## **Filling**

1 1/2 cup fresh spinach

1/4 lbs feta

1/2 onion

4 cloves garlic

2 Tbsp. olive oil

1 egg

1/2 tsp. pepper

salt

*Special Equipment:*

pastry brush

silicon mat or parchment paper

*Directions:*

1. Remove phyllo dough from freezer or follow package instruction. This may take as long as 2 hours on the counter so be sure to check the instructions on the box.

2. Preheat the oven to 400F.

3. In a food processor, add the spinach and process for 10 seconds or until the leaves are well chopped. Add the onion (chopped into chunks to make it easier to process) and whole garlic cloves. Process again for about 5 seconds or until the onion and garlic are small pieces. Now add the remaining ingredients for the filling and pulse three times for 1 second or until all of the ingredients are integrated. Set aside the mixture.

NOTE: At this point you can stop if you are doing prep work for a party. The remaining steps need to be done in order to prevent the dough from getting too wet. But this is a perfectly good time to stop. It should take about 15-20 min prep time before these go into the oven after this. If you do stop, be sure to drain off all the extra moisture the salt has brought out of the spinach before you continue.

4. Carefully unroll the phyllo dough. It's delicate. You want to unravel it, so the sheets are laid out and easy to get to. Take one sheet and lay it out on a wide open surface. Next, you want to take your pastry brush and melted butter and light brush the sheet. Once this is done, lay down another sheet over top of it. Repeat until you have 3-4 sheets down. This basting with butter creates the crispness and layers that make this dish such a treat.

NOTE: You may want to get a lightly damp towel to cover the other sheets of phyllo dough while you are working. The dough dries out very easily. Do not use a wet towel though as it will stick to the towel.

5. Now its time to cut the sheet. Using a sharp knife or pizza cutter, slice so you have 2-3 inch wide strips. These trips should follow the shorter width of the phyllo dough to make something that is approximately 2'' x 12''.

6. Rolling up the filling. Dab about a tablespoon of filling on one of the far sides of the dough strips. Fold over one of the corners and cover the filling to make a triangle. Push the triangle over. If you are from the US, this is sort of like folding up and American flag. You can become fairly quick once you get the rhythm. When you get to the end, you can cut off the excess from the strip or butter the edge and fold over.

7. Place on a cookie sheet lined with parchment paper or a silicon mat. You will likely need two cookie sheets to use this whole recipe. They can be relatively close together, they don't need a great deal of room to bake.

8. Brush the tops again with a bit of melted butter. Place in the oven for 20 min or until golden brown. Let cool for about 5 min. Serve warm. Enjoy!