



Chef's Shoppe
GOURMET KITCHEN • POPCORN • CANDY STORE

2320 Troy Road.
Schnuck's Plaza, near Target
Edwardsville, IL 62025
618-659-9840

Spanikopita

Prep Time: 45 minutes - Cook Time: 45 minutes - Total Time: 90 minutes

Yield: Serves 8

A traditional Greek dish, Spanikopita ("spinach pie") is a savory pie made with feta, onions, spinach, and phyllo dough. Let your family and friends think you're a master chef with this easy but impressive dish! This Spanikopita melds the flavors of salty feta, sweet spinach, and bright lemon flavors to give you a recipe you'll want to make for every potluck!

Ingredients:

- 1 Tbsp **Olivelle** Sicilian Lemon Olive Oil
- 1 Sweet Onion, diced
- 2 Garlic Cloves, grated or minced
- 3 cups Spinach
- 1 Tbsp **Olivelle** Cucumber Balsamic Vinegar
- ¼ tsp **Olivelle** Citrus Dill Sea Salt
- 4 Eggs
- 16 oz Feta
- 1 Tbsp **Olivelle** Greek Tzatziki Seasoning
- 1 package Phyllo Dough, thawed
- ½ cup Olivelle Sicilian Lemon Olive Oil, to brush Phyllo Dough

Instructions:

1. Preheat oven to 350 F.
2. Heat 1 Tbsp Lemon Olive Oil over medium high heat. Add onion and sauté until translucent, about 4-5 minutes. Add garlic and cook until fragrant, about 1 minute. Add spinach, vinegar, and salt, then cook until wilted, about 3-4 minutes.
3. Let the wilted spinach cool and drain any excess moisture by squeezing over a colander. In a bowl, stir spinach with eggs, feta, and Greek Tzatziki Seasoning.
4. Prepare a 9"x13" baking dish by coating the bottom and sides with olive oil. Layer two sheets of phyllo dough then generously brush with olive oil, repeat until 2/3 of the phyllo dough is used. (Note: Phyllo dough can dry out quickly, keep the unused dough covered with a damp cloth or work quickly.)
5. Spread all the feta and spinach filling into the pan in an even layer.
6. Continue to layer the phyllo sheets two at a time, brushing with olive oil until all the dough is used up.
7. Make sure the edges of the phyllo dough are coated with olive oil, fold over any excess dough.
8. Bake for 45 minutes or until phyllo is golden and flaky. Enjoy!