



32 TRIANGLES



30 MIN

EASY SPANAKOPITA RECIPE

INGREDIENTS

- Ingredients
- 16 sheets frozen phyllo dough
- 1/4 cup butter, melted
- 1 small onion, finely chopped
- 1 clove garlic
- 10 oz. pkg frozen spinach, thawed (squeeze as much water as possible with a dry kitchen towel)
- 1 cup crumbled feta cheese
- 1 egg
- 1/2 tsp coarse salt
- a few turns of freshly ground black pepper

DIRECTIONS

1. Sauté the onion and garlic in a skillet over medium heat for a few minutes (until it's slightly soft). Add the spinach and cook a few minutes more until all the moisture has evaporated.
2. Lightly beat the egg in a medium-sized mixing bowl. Add the feta cheese, salt, pepper and spinach mixture; stir until combined.
3. Remove the phyllo sheets from the package and place them on a damp cooking towel. Take the top two sheets and place them on a clean cutting board or the counter. Immediately place another damp cooking towel on top of remaining phyllo sheets to keep them from drying out.
4. Brush the two phyllo sheets (still stacked together) lightly with butter. Cut them into four pieces (lengthwise then crosswise). Place a heaping tablespoon of the filling in one corner and fold it diagonally. Keep folding until you reach the end of the strip; tuck the end in.
5. Place the triangles on an ungreased sheet pan. Continue doing this with all the phyllo sheets and filling until gone. Brush the tops of the triangles lightly with any remaining butter.
6. Bake then at 375°F until they're golden brown (about 15 minutes).
7. If you're baking these from frozen, add a few minutes of cooking time.