



Chef Maria Loi's Spanakopita

Ingredients

4 10 oz bags of spinach

4 oz feta cheese, crumbled

1 large onion, diced

1 bunch dill, chopped

1 c Greek olive oil

1 box of phyllo dough, thawed- APOLLO number 10 country style

melted margarine, as needed (3 tablespoons or so)

Preparation

Preheat oven to 350 degrees. Saute onions in 1 tablespoon of the olive oil in a pan for up to 5 minutes. Then add onions to chopped spinach, and combine with feta, dill and the rest of the oil. Take half of phyllo sheets, and on sheet tray place phyllo dough, brushing in between sheet layers with margarine. Place filling on top of dough and then take other half of phyllo sheets and layer on top of filling, brushing in

between each sheet with the melted margarine. Use a knife dipped in hot water to cut the spanakopita into pieces before cooking. Bake at 350 until golden brown.