

Spanakopita (Greek Spinach Pie)

- 907 g fresh or frozen spinach
- Scallions (about 6 g), chopped
- 12 g Feta cheese, (or a lot more if you love Feta)
- 100 to 200 g shredded Kefalotiri, or another shredded hard salty cheese like Pecorino Romano
- 1 C fresh herbs (dill, mint and flat leaf parsley), chopped
- 2 eggs
- 1 450 g box Phyllo dough
- 113 to 179 g butter, for brushing phyllo
- 2 tsp black pepper



Filling:

1. For **fresh spinach**:
In a large pan, wilt the spinach — you will likely have to work in batches — for about 4 minutes. Pour into a colander or, better yet, a salad spinner to drain any excess water. Roughly chop.
2. For **frozen spinach**:
Defrost spinach and squeeze out all excess moisture in a colander. Using a kitchen cloth or a cheese cloth helps.
3. Chop the **scallions** and **herbs**.
4. Transfer **spinach, scallions, herbs** to a large bowl.
5. Add the both the **cheeses, black pepper, and eggs**.
6. Mix well (Hands work best). Set aside the filling.

Phyllo Crust/Assembly:

1. Preheat oven to **190°C**.
2. Melt **113 g butter** in a pan or in the microwave.
3. Make sure the box of **phyllo is at room temperature**. When you're ready to use it (not before or it will dry out), unwrap it so it is in one rectangular pile.
4. Trim my phyllo before assembling the spanakopita, so one rectangle easily fits into my baking pan with no overhang. ****See note on phyllo.**
5. Dip your pastry brush in the **melted butter** or extra virgin and brush a 23x33-cm baking pan with butter.
6. Pick up one leaf of phyllo and lay it in the pan. Lightly brush phyllo with butter. Repeat layering the phyllo buttering each individual leaf. Layer about half of the leaves (****see note**) in your package on the bottom.
7. **Dampen a kitchen towel and lay it on top of the unused phyllo. This keeps the sheets from drying out.**
8. Pour the filling on top of the phyllo leaves in the pan. Evenly distribute it across the pan.
9. Start making your top crust by adding a leaf of phyllo, brushing it with butter or olive oil it and adding another on top. Repeat the process for the rest of the leaves.
10. Make sure to butter the top piece of phyllo.

11. Score the pie with your knife. You should be able to divide the pie evenly into 12 square pieces.
12. Bake pie until top is brown, and phyllo layers are visible **about 45 minutes to an hour**. Start checking for color after 30 minutes.

Notes

- Phyllo varies by manufacturer. If the package comes in one large roll, trim it down to fit the pan before assembling the spanakopita. If the 1-pound box comes with 2 rolls, then the smaller rectangle should fit your 23x33-cm pan perfectly; Use only 1 roll for the spanakopita in this case (20 sheets to a roll, 10 sheets on the bottom/10 on top).
- Dampen a kitchen towel or tea towel and cover your phyllo in between adding/brushing the sheets and especially when you're pouring in the filling. The phyllo tends to dry out and becomes harder to use if you don't cover it and keep it moist.
- You can use up to 450 g of feta cheese in spanakopita.
- The trick for good spanakopita is to make sure the filling is not too soggy. Make sure you **thoroughly drain the spinach**. Scoring your spanakopita after you've assembled it (prior to baking it) vents the pie, which also helps it from getting soggy. Also, using as shallow of a pan as possible keeps steam and sogginess to a minimum.
- You can use olive oil instead of butter (or a mix) to brush on the phyllo.
- Make a few spanakopitas at a time and freeze them to easily bake off at a later time. All you have to do is make the pie up until you finish assembling it. Then wrap it in plastic wrap and freeze it. Once you are ready to bake it, take it out of the freezer, pop it into the oven, and bake directly from frozen. You don't need to defrost it or anything, you just have to cook it for a bit longer at **180°C**.