Spanakopita

- 10 oz. spinach
- 1 lb. feta cheese
- 1 bunch of leeks
- 3 tbsp. dill
- 1/4 cup + 2 tbsp. EVOO
- 1 package filo dough
- 2 eggs
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- Wash hands for 20 seconds, using warm, soapy water. Make sure to scrub in between your fingers, around your wrists, and under your finger nails.
- Wash & finely chop 1 bunch of leeks. Make sure you remove all the dirt.
- Wash & chop approximately 3 tbsps. dill.
- Place chopped dill & leeks in a saute pan, with 2 tbsps. EVOO.
- Saute the leeks and dill until the leeks have become translucent.
- Place 10 oz. of spinach in a large mixing bowl.
- Add the sauteed leeks and dill in the mixing bowl, with the spinach.
- Add 1 lb. feta cheese in the mixing bowl.
- Crack 2 eggs in the mixing bowl. Be careful not to lose any egg shells in the bowl.
- Mix the spinach, leeks, dill, feta, and eggs together.
- Pour 1/4 cup EVOO in a small bowl.
- Using a pastry brush, coat the bottom of a 9 X 13 pan with EVOO.
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- Place 1 layer of filo dough in the pan. Make sure it lines the pan.
- Using the pastry brush, spread EVOO on the layer of filo dough.
- Repeat the process, until you have about 8-9 layers of filo dough on the bottom of the pan.
- Take spinach mixture and pour into the pan, on top of the 8th layer of filo.
- Preheat oven to 350 degrees Fahrenheit.
- Spread the spinach mixture, so that it is evenly distributed over the filo dough.
- Repeat the filo dough process until you have run out of filo dough.
- Using a butter knife, tuck in the edges of the filo dough and score the spanakopita. This will allow the heat to escape and keep the spanakopita from getting runny.
- Cook for 45 minutes, or until the filo dough is golden brown, and it has begun to puff/separate.
- Once cooked, let cool for about 15 - 20 minutes before eating.
- Enjoy! OPA!