

Spanakopita

Commonly known as spinach pie.

Servings: 6

Ingredients:

1 Bunch	Dill Diced
2 Whole	Egg
1 lb	Feta Cheese
1 lb	Fyllo Pastry
2/3 lb	Green Onions Sliced
1 Whole	Leeks Finely chopped
1 1/2 Cup	Olive Oil
1 Pinch	Pepper To taste
1 Pinch	Salt To taste
2 lb	Spinach

Directions:

- Clean and boil the spinach lightly.
- Strain it well and chop it.
- Brown the green onions and the leek lightly in a pot using half the olive oil .
- Remove from the heat and add the dill, the eggs, the spinach and salt & pepper.
- Oil a pan and spread half the sheets of fyllo sheets.
- Spread the spinach mix on top and sprinkle with Feta cheese and cover with the other sheets.
- Oil the top and bake in medium oven for about 1 hr.

[More EatGreekTonight.com Recipes](http://www.EatGreekTonight.com/Recipes)