

Eugenia's Spanakopita



“

Spanakopita is a classic Greek dish, and this is my grandmother's recipe. We used to make it together when I was growing up, so for me, it is the ultimate comfort food.

Every time I make it (or eat it), I feel like I am back in the kitchen in Greece with my grandmother.”

EUGENIA SOILES
AGE STRONG COMMISSION

Eugenia's Spanakopita

EUGENIA SOILES

AGE STRONG COMMISSION

PREP TIME

90 mins

COOK TIME

1 hour

SERVINGS

8

INGREDIENTS

- 2 lbs fresh spinach (baby leaf is best, washed and dried)
- 1 medium-sized onion, chopped
- 20 scallions, chopped
- 1.5 lbs feta cheese (sheep's milk is traditional)
- 12 large eggs (10 for pita, 2 for eggs to brush on top layer of pita)
- Extra virgin olive oil (approx. 1 cup)
- 1 package phyllo dough

PROCEDURE

1. In an extra large bowl, combine spinach, chopped onions and scallions.
2. In a medium bowl, whisk 10 eggs and crumbled feta cheese.
3. Combine cheese and egg mixture with the vegetables and mix well by hand.
4. Coat a baking dish lightly but thoroughly in olive oil (including the sides).
5. Layer 6 sheets of phyllo dough to form the bottom crust. Every 2 layers, lightly brush with olive oil.
6. Spread half of your filling evenly over the phyllo dough.
7. Layer 4 more sheets of phyllo dough and apply remaining filling.
8. Layer 6 more sheets of phyllo dough to form the top crust (don't forget to lightly brush oil after every 2 layers)
9. Cut into portions. Pour 2 whisked eggs over the top and brush evenly over the surface.
10. Bake at 375° for approx. 60 minutes (will be done when golden brown).