



**Parental
Supervision Required!**
Kids-do not make this
without a parent (see our
terms of use for more info).

Suzanne's Spanakopita

Ingredients

Love

1 pound filo dough

3/4 stick butter

5 boxes chopped frozen spinach (or you can use fresh)

6 good-sized scallions, or 2 onions, chopped

half a pound of feta cheese

half a pound cottage cheese

3 ounces of cream cheese

1/8 cup parmesan cheese

salt and pepper to taste, put more pepper than salt-salt already in cheese, you know
one heaping tablespoon dry dill (or two regular tablespoons)

1/8 cup of olive oil

5 eggs

Instructions

Defrost and thoroughly drain chopped spinach. Mix spinach and chopped scallions or onions in large mixing bowl. Crumble and add cheese of all types. Add eggs and seasoning. Add olive oil and a little bit of butter inside, too. Mix all together with your hands. Take it individual filo sheet and lie flat. Apply melted butter with little brush to sheet. Put second layer of filo on top, then apply butter on second sheet too, and then the same for third sheet. Take it filling and put along one of long sides of the filo, in about two inches. Then fold up bottom and fold down top (like making envelope). Fold over the two inches from side and roll like a jelly roll til you get to the end of filo. Seal the end with butter and then put butter on top too.

Pre-heat it oven at 375. Place Spanakopita on pie sheet, put in oven, and cook until golden brown (around 30 to 40 minutes). After half hour, take a look and remove when filo looks golden brown. If you like, instead of cooking right away, you can also freeze spanakopita and cook later. If you do, wrap in wax paper, then in tin foil, and put in freezer. When you remove from freezer (and wrapping), place in oven and cook. Maybe closer to 40 minutes since starting from frozen.

After cooking, let cool and cut into pieces. Great as appetizer, as side dish, or even main course! My favorite, no kidding. Enjoy!



Suzanne