

SPANIKOPITA (GREEK SPINACH PIE)

From the Kitchen of: Genevieve Rattray, Sustainability & Innovations Manager, OSI

Preparation Time: 45 minutes | **Cook Time:** 45 minutes | **Yield:** 8-10 pieces

Common Allergens: Milk, Wheat, Egg

"I grew up in a city with my grandparents and cousins nearby. We celebrated everything together, from birthdays, holidays and weddings to Sunday service at our Greek Orthodox church and local Greek festivals. Like most Greek families, it was my Yiayia who was at the center of the culinary scene, curating every aspect of holiday meals. One dish that was guaranteed to take center stage at every gathering was her spanakopita.

This dish elevates seasonal ingredients coming together for a flavorful Greek classic and is my way of honoring my grandmother by sharing flavors from my childhood with my own daughter," says Genevieve.

INSTRUCTIONS:

MAKE THE FILLING:

- For fresh spinach, in a large pan, wilt the spinach, work in batches if necessary. Drain the excess water and roughly chop the spinach. For frozen spinach, defrost the spinach and squeeze out all the excess moisture.
- Sauté the onions and garlic until they are translucent and slightly fragrant.
- Chop the herbs, then transfer the spinach, sautéed onions and garlic, and chopped herbs into a large bowl.
- Add the feta cheese, black pepper, and eggs. Do not add any salt as the Feta will provide salt.
- Mix the filling well. Set it aside.

ASSEMBLE THE PIE:

- Preheat the oven to 375° F.
- Pour 1 cup of olive oil in a bowl. More may be needed.
- Dip your pastry brush in the olive oil and brush a 9 x 13-inch baking pan with olive oil.
- Pick up one leaf of phyllo and lay it in the pan. Lightly brush the phyllo with oil. Repeat layering the phyllo, oiling each individual leaf. Layer about half of the leaves.
- Pour the filling on top of the phyllo leaves in the pan. Evenly distribute it across the pan.
- Start making the top crust by adding a leaf of phyllo, brushing it with olive oil and adding another on top. Repeat the process for the rest of the leaves, and make sure to oil the top piece of phyllo.
- Bake the pie until top is brown, about 45 minutes to an hour. Start checking for color after 30 minutes.



INGREDIENTS:

- 64 ounces fresh or frozen spinach (or other greens)
- 1 medium yellow onion
- 4 cloves fresh garlic
- 2 bunches fresh flat-leaf parsley
- 1 bunch fresh dill
- 1 bunch fresh mint
- 1 3/4 pounds feta
- Black pepper, to taste
- 8 eggs
- 1 cup olive oil
- 1 (1-pound) box phyllo dough, room temperature