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## How to Make Spanakopita (Spinach Pie)

*With Kostas Fostieris, Chef & Owner, Greek Deli*

Watch the video [here](#).

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### Ingredients

18 oz. fresh steamed spinach  
1 lb. feta  
16 oz. cream cheese  
1/4 cup Parmesan cheese  
1/2 cup chopped fresh dill  
1/2 tsp. pepper  
12 eggs, beaten  
1 lb. phyllo  
1 lb. melted butter  
Optional: 1 small chopped onion

### Directions

If using frozen phyllo, defrost 2 hours ahead of time.

Filling: Steam spinach until wilted. Allow to cool.

In a large mixing bowl combine spinach, dill, crumbled feta cheese, cream cheese, parmesan cheese and pepper. Add eggs gradually, stirring mixture until well blended. Set aside.

Prepare 12 x 18 inch pan by buttering sides and bottom. Place each sheet of phyllo in pan, letting it hang over sides of pan. Add phyllo until 1/2 lb. is used. Brush each sheet with butter. Pour spinach mixture over phyllo. Fold overhanging phyllo over spinach carefully, spreading butter on sides. Place remaining phyllo over spinach mixture, buttering each sheet. Score top sheets for ease in cutting after baking.

Bake in 350-degree oven for about 50 minutes.