

CRISPY GREEK SPINACH RICOTTA AND FETA PIE



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I made this last night for a Greek dinner party.

Sort of combination of two recipes. This was my first time using phyllo pastry so it's not 100% as it should have been.

For the filling:

1 large onion, finely sliced

80 ml olive oil

garlic, chopped finely (to taste)

500 g spinach, chopped roughly (yes it's that much!!)

A package of ricotta

4 eggs

1 cup of feta

1 tablespoon dried oregano

salt and pepper

few sheets phyllo pastry

olive oil for brushing

Preheat oven to 180°C.

Sauté onion and garlic in the oil for few mins.

Add the spinach, in batches and sauté until wilted.

Beat the eggs and ricotta.

Add spinach mixture to the egg and ricotta mixture.

Add the feta, seasoning and oregano and mix well.

I baked mine in my Bauer pan, but use any round baking dish large enough.

Phyllo must be thawed and then I brushed pan with oil, a sheet of pastry.

Brush with oil.

Another layer and brush with oil.

Another layer and brush with oil. I did 3 layers.

Spoon filling in and wrap sides over.

Brush with oil and bake 40 min.

Recipe and photo: Angela Landsberg