

Spanakopita – Greek Cheese & Spinach Triangles

<https://moneysmartfamily.com/money-saving-tips/vegetarian-main-dish-recipes-family-favorites/ - spanakopita>

Ingredients:

- 3 or 4 10-oz. packages frozen chopped spinach, thawed and drained
- 1 lb. Feta cheese
- 6 or 7 eggs
- 1 onion, chopped fine
- 1-2 tsp dill
- 1 tsp parsley
- 8-12 oz. Ricotta or dry cottage cheese
- 1 lb. Phyllo dough
- ½ to 1 lbs salted butter, melted

Directions:

Thaw and drain spinach.

Whirl Feta in a food processor until crumbly.

Dice onion.

Mix the first 7 ingredients in a large mixing bowl, stirring until well blended.

Roll out two sheets of Phyllo dough; slice lengthwise into four even strips.

Scoop approximately 1 T. cheese/spinach mixture onto each strip of Phyllo dough.

Fold each strip over and over to form a triangle shape (like folding an American flag).

While forming each triangle, brush it several times with melted butter.

Repeat the rolling, slicing and folding process with remaining sheets of Phyllo, continuing to use 2 sheets at a time.

Lay your triangles in rows on an ungreased cookie sheet. They will puff minimally so you don't need to leave much space between them.

Bake at 350 degrees for 20-30 minutes. You can bake 2 cookie sheets at a time, but not more than 2 as it will interfere with heat flow.