

# Spanakopita

By Jesse Dodson

Take on homemade Spanakopita with our easy-to-follow recipe. This crispy Greek pastry is filled with spinach & feta and it's the perfect appetizer for any event!

**Yield:** 12

**Prep Time:** 5 hours

**Bake Time:** 1 hour

## Ingredients:

### Phyllo Dough

- 2 Sheets Caputo Homemade Phyllo Dough

### Filling

- 24 Cups Fresh Spinach, (About 2 bags)
- 1 Medium Onion, finely chopped
- 1 Tablespoon Dill, finely chopped
- 2 Tablespoons Olitalia Extra Virgin Olive Oil
- $\frac{3}{4}$  Cups Feta, Crumbled
- Salt, to taste
- Unsalted Butter, melted, for brushing



## Instructions:

### Prep

1. Prepare Caputo Homemade Phyllo Dough.
2. Roll out 2 sheets of phyllo dough to 9x13", slightly larger than the dimensions of a 8x12" pan.

### Filling

1. In the sauté pan over medium-low heat, add in Olitalia Extra Virgin Olive Oil and sauté the onion until translucent.
2. Add in spinach and dill, and sauté until mostly dry. Reduce the heat as the liquid evaporates.
3. Salt to taste.
4. Set aside and let cool to room temperature before assembling the Spanakopita.

## **Assembling the Spanakopita**

1. Prepare the 8" x 12" baking pan by lightly greasing the bottom and sides with melted butter.
2. Place the 1st piece of dough in the bottom of the pan, draped up the sides of the pan.
3. Spread the cooked spinach evenly across the pan.
4. Sprinkle crumbled feta evenly over the top of the spinach.
5. Place the second piece of dough over the top and crimp the edges with the bottom piece of dough.
6. Using a knife, score the top into 12 equal squares by pressing an indentation without cutting all the way through the dough.
7. Brush the entire surface and edges with melted butter.

## **Baking**

1. Preheat oven to 350°F.
2. Place Spanakopita in the center of the oven.
3. Bake until golden brown, 50-60 minutes.
4. Let rest for at least 1 hour before cutting.
5. Serve and enjoy!