

Greek Spinach and Feta Pie

Suitable for Vegetarians

Heat the oven to 200C. Brush a 30cm x 25 cm baking tin with olive oil.

Ingredients (for 8 pieces)

- 1kg spinach
- 2tbsp olive oil (plus an extra glug)
- 1 leek finely chopped
- 4 spring onions chopped
- 300g feta cheese, crumbled
- 20 g dill
- 20 g mint
- Zest of ½ lemon
- 2 eggs beaten
- Nutmeg
- 250g pack filo pastry



Method

1. Put the spinach into a large pan. Pour over a couple tbsp water, then cook until just wilted. If using frozen allow to defrost.
2. Tip into a sieve then squeeze out any excess water and roughly chop.
3. Gently fry the leek in the oil until softened.
4. Take off the heat and add the spring onion. Then tip into a large bowl with the feta and herbs and spinach and mix.
5. Add the egg, lemon zest, a small glug of oil and a grating of nutmeg. Mix again. Season but be careful, the feta is already salty
6. Carefully unroll the filo pastry. Cover with some damp sheets of kitchen paper to stop it drying out.
7. Line the tin with half of the filo sheets each brush (or sprayed) with oil. Layer the sheets gently - Don't press down. Let the excess bits hang over the side of the tin.
8. Spoon in the filling and level. Now add the rest of the layers of filo pastry.
9. Fold the overhanging bits of pastry inwards.
10. Drizzle with more oil and cut into portions with a sharp knife.

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11. Pull the sides into the middle, scrunch up and make sure the filling is covered. Brush with a little more oil.
12. Cook the pie for 30 – 40 mins until the pastry is crisp and golden brown.
13. Leave to cool a little before serving