Spinach Bundles

400 degrees

2 eggs

1 10oz pkg frozen spinach, drained and chopped

1T bread crumbs

2oz feta, crumbled

2T scallions, thinly sliced

½ t dried dill

¼ t salt

1/8 t pepper

4 phyllo sheets

2-3T olive oil

In lg mixing bowl whisk eggs until frothy. Add spinach mixing well. Fold in crumbs, feta, scallions, salt and pepper. Set aside

Lay 1 phyllo sheet on clean work surface. Brush lightly with oil, place another sheet on top, repeat with remaining sheets. Cut the stacked sheets into 4 squares.

Gently press phyllo squares into the 4 outer cups of a cupcake tin, being careful not to tear. Spoon ¼ of the mixture into each cup. Gather edges of phyllo and twist to seal.

Bake 20min. or until golden brown. Serve warm.