

Jade Snail Spanakopita

TOTAL COOKING TIME: 1 hour 15 minutes

1 lb fresh spinach, washed and chopped	1/4 C fresh dill, chopped
1/2 C brewed jade snail green tea, cooled	1/4 C fresh parsley, chopped
1/2 C feta cheese, crumbled	1/4 C fresh mint, chopped
1/2 C ricotta cheese	1/4 t ground nutmeg
1/4 C grated Parmesan cheese	Salt and pepper to taste
1 small onion, finely chopped	1 pkg phyllo dough, thawed
2 cloves garlic, minced	1/2 C butter, melted
2 eggs, lightly beaten	

PREPARE THE SPINACH MIXTURE: In a large bowl, combine the chopped spinach and brewed jade snail green tea. Let it sit for about 10 minutes, then drain any excess liquid. Add the feta cheese, ricotta cheese, Parmesan cheese, chopped onion, minced garlic, beaten eggs, dill, parsley, mint, nutmeg, salt, and pepper. Mix well to combine.

PREPARE THE PHYLLO DOUGH: Preheat your oven to 350°F. Lightly grease a 9x13-inch baking dish. Lay one sheet of phyllo dough in the dish and brush with melted butter. Repeat with 7 more sheets, brushing each with butter.

ASSEMBLE THE SPANAKOPITA: Spread the spinach mixture evenly over the phyllo layers. Top with another sheet of phyllo dough and brush with butter. Repeat with the remaining sheets, brushing each with butter. Use a sharp knife to score the top layers into squares or diamonds.

BAKE: Bake in the preheated oven for 45-50 minutes, or until the phyllo is golden brown and crisp. Let cool slightly before cutting and serving.

SERVE: Serve warm or at room temperature.