

Spanakopita

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
Frozen phyllo pastry	1 package	thawed
frozen chopped spinach	16 – 20 ounces	thawed
cream cheese	1 8-oz block	softened
scallions	1 bunch	thinly sliced
asiago cheese	1 cup	shredded
Parmesan cheese	½ cup	shredded
eggs	2 large	beaten
lemon juice	6 tsp	
salt & pepper		
butter	1 stick	melted
pine nuts	½ cup	
egg	1	beaten with a drop of water

- Preheat the oven to 375 deg F.
- One handful at a time, squeeze the spinach to remove the water, then put the spinach in a large bowl.
- Mix ingredients from cream cheese to salt & pepper into the spinach. Your clean hands do a better job than a spoon.
- Open the phyllo dough package, remove one sheet, and place it on a large cutting board. Cover the remaining sheets with wax paper, and place a damp (not too wet) towel over top, covering completely.
- With a small paint brush, gently brush melted butter across the entire sheet of dough.
- Pick up a second sheet, and place it directly on top of the buttered sheet.
- Remember to re-cover the remaining dough.
- Cut the double sheet of dough in half (I use a pastry cutter), then cut each half into thirds. Each of the six strips will be slightly more than two inches wide. Use a ruler if you want them to all be the same size.
- Add a small spoonful of spinach mixture to the bottom end of each strip. Sprinkle several pine nuts over top of each spoonful.
- Fold the corner of the dough up to make a triangle over the spinach mixture. Keep folding back and forth in triangle shapes, up the strip of dough, until you reach the top, and you have one, stuffed triangle. Continue until all six strips are stuffed triangles.
- Brush each triangle with the egg & water mixture to glaze it so it browns nicely.
- Bake for 16 to 18 minutes.

NOTE: These are yummy even when cold, so you can bake them and take them to a party.