

Joe's Spinach Pie

- 1/2 large onion, chopped fine
- 1/4 cup grated parmesan cheese
- 1/4 cup bread crumbs
- 1/2 teaspoon ground nutmeg
- 8 whole fresh eggs, lightly beaten
- 8 oz. pkg. filo dough, thawed
- 3 cloves garlic, minced
- 2 1/4 pounds frozen spinach, thawed and drained, squeeze out all extra liquid
- 5 1/4 ounces feta cheese

1. Preheat oven to 375 Degrees. Prepare cookie sheet with parchment paper sprayed with cooking spray.
2. Prepare filling: in stock pot, sauté the onions in olive oil until tender and translucent. Add the garlic and cook for a few more minutes.
3. Transfer to large bowl. Stir in the drained spinach, feta, parmesan, breadcrumbs and nutmeg. Toss gently to combine.
4. Beat the eggs until fluffy; gently fold the eggs into the spinach mixture until combined.
5. Spread the mixture into cookie sheet, press down firmly to flatten mixture in pan.
6. Thaw the phyllo dough and lay on top of the filling, going completely to the edges. Score the pastry with a sharp knife, making slits where the crust will be cut for portions.
7. Bake the pies in a preheated 375 degree oven until topping is golden, about 30 minutes.