



## Spinach Pie

Adapted from The Washington Post

BAH Note: I had a fear of working with phyllo dough. I needn't have. Since this approach gives you one big spinach pie instead of individual triangles, you can be a little less precise and it doesn't matter one bit if the sheets tear or get scrunched up and folded over in the pan...it adds to the layers. Don't skimp on the olive oil between the top layers of phyllo. They will thank you by baking up crisp and wonderfully crunchy.

Want to make it ahead, here's verbatim from The Post. "The unbaked pie can be refrigerated for up to 1 day; add 10 minutes to the baking time. It can be chilled in the refrigerator, wrapped in plastic and aluminum foil and frozen or up to 3 months; reheat by placing it in the oven during the time it preheats to 375 degrees; once it reaches temperature, bake for 45 minutes. The baked pie can be cooled completely, then refrigerated for up to 4 days; reheat uncovered in the oven as it preheats to 350 degrees. Once it reaches temperature, bake for 20 to 30 minutes."

- 24 – 30 ounces frozen chopped spinach, defrosted and squeezed dry
- 7 ounces crumbled feta cheese
- 8 ounces cottage cheese
- 2 eggs, quickly beaten
- ½ package phyllo dough sheets...they usually come two rolls per box
- 1 teaspoon kosher salt
- Olive oil

Combine the spinach, feta, cottage cheese, and eggs in a mixing bowl. Unroll the phyllo and place a damp paper towel over it while you work.

Brush the bottom of a 9x13x3 baking pan with olive oil. Place one sheet of phyllo in the pan, folding as needed to fit. Brush the dough lightly with olive oil. Continue to layer and brush with oil until you've used about half of the dough.

Spread the spinach mixture on top of the phyllo layers. Top with the remaining sheets of dough continuing to layer and brush with olive oil as before.

Use a sharp knife to cut the pie into six or eight sections and then bake at 375 degrees until the top is a beautiful flaky golden brown, approximately 30 to 45 minutes.