

Greek Spinach Pies

Mini-Spanakopitas



Mini-Spanakopitas

It doesn't matter how many times I make these little savory triangles; they are always a big hit at any party. These traditional Greek pies are wrapped in delicate phyllo dough and filled with spinach, fresh herbs, and tangy feta cheese. I promise, you will have more than one when you make them, but get yours first, because they go fast.

- 3 tablespoons olive oil
- 1 large onion, chopped
- 2 (15-ounce) packages frozen, chopped spinach—thawed, drained,
and squeezed dry
- 2 eggs, lightly beaten
- 1 (8-ounce) package cream cheese
- 2 cups feta cheese, crumbled
- 2 tablespoons dry mint
- 1 (24-ounce) package phyllo dough
- 1 cup butter, melted
- Salt and pepper to taste

(continued)

1. Preheat oven to 350 degrees Fahrenheit.
2. Heat olive oil in a large saucepan over medium heat.
3. Slowly stir in the onions and cook until softened.
4. Mix in spinach and mint.
5. Cook approximately 10 minutes or until most of the moisture has been absorbed.
6. Remove from heat.
7. Mix in cream cheese, feta cheese, eggs, salt, and pepper. Let mixture cool.
8. Cut the phyllo dough into 3 long strips.
9. Brush one pastry sheet with melted butter and place another strip on top of it.
10. At the end of each strip, add one tablespoon of the filling.
11. Fold one corner to form a triangle and continue folding the triangle on itself until the entire length of phyllo is used.
12. Repeat process with the rest of the phyllo sheets and filling.
13. Place triangles, seam sides down, on a baking sheet lined with parchment paper.
14. Brush small pies with melted butter.
15. Bake 25 to 30 minutes until golden and crispy.