

Rachel's Spanakopita in a Pan

Ingredients

1 cup chopped onion
2 cloves garlic, chopped
1 1/2 lb spinach
1/4 cup olive oil
1 teaspoon salt
1/4 cup chopped fresh dill
1/4 cup chopped fresh parsley
1 cup feta cheese, crumbled
1 cup ricotta cheese
1/2 package of phyllo pastry sheets
Olive oil to brush sheets

Directions

- Preheat the oven to 375°F.
- Sauté chopped onion in olive oil until golden, then add garlic.
- Add spinach and cook until spinach wilts, then let cool for 15 minutes.
- Add salt, dill, parsley, feta and ricotta. Stir until well-combined.
- Prepare one sauté pan or 12" round oven baking dish. Grease pan or oven dish by brushing with oil.
- Take three phyllo sheets and place horizontally in pan, allowing pastry to drape over the sides, then oil the top sheet thoroughly.
- Place two phyllo sheets vertically and oil the top sheet.
- Repeat two more times, making sure to alternate laying the pastry horizontally and vertically.
- Spoon the spinach filling onto the center of the pastry.
- Close phyllo sheets in an overlapping pattern, then oil the top thoroughly.
- Place on lower oven rack and bake for 25 minutes at 375°F.

Enjoy!