Not Just Spinach Pie

Yields 6 to 8

Ingredients

- 1/4 cup olive or salad oil
- 1/2 cup chopped onions
- 1/4 cup chopped scallions
- 2 pounds any combination of fresh greens (spinach, chicory, collard greens, kale)
- 1/4 cup chopped parsley
- 1 tsp dried dill
- 1/2 tsp oregano
- 1/8 tsp pepper
- 1/3 cup milk
- 1/2 pound Feta cheese, finely crumbled, or 1 (8-ounce) carton cottage cheese, well drained
- 1/4 cup grated Parmesan cheese
- 4 eggs, lightly beaten
- 1 (10-ounce) package frozen patty shells (6 shells), thawed
- Melted butter, for brushing (amount unspecified)

Instructions

1. In a heavy 10 or 12-inch skillet, heat oil. Add onions and scallions; sauté until soft.
2. Remove stems and damaged leaves from greens. Wash thoroughly, pat dry, and chop coarsely. Stir greens into skillet.
3. Cover and cook 5 minutes. Add parsley, dill, oregano, and pepper; cook uncovered 10 minutes longer, until most of the liquid has evaporated.
4. Turn mixture into a large bowl; stir in milk. Cool slightly, then add cheeses. Gradually stir in eggs, mixing well. Set aside.
5. Place 3 thawed patty shells in a stack on a lightly floured board. Roll out to form a 13x8-inch rectangle.
6. Line the bottom of a 12x7x2-inch baking dish with the rolled pastry. Spread the spinach mixture over the pastry.
7. Roll out the remaining 3 patty shells; fit over the filling, pressing the pastry gently against the sides of the dish. Brush with melted butter; prick the pastry to allow steam to escape.
8. Bake in a 425°F oven for 25 minutes, until pastry is golden brown.
9. Cool slightly, then cut into squares.

NOT JUST SPINACH PIE

- ¼ cup olive or salad oil
- ½ cup chopped onions
- ¼ cup chopped scallions
- 2 pounds any combination of fresh greens (spinach, chicory, collard greens, kale)
- ¼ cup chopped parsley
- 1 teaspoon dried dill
- ½ teaspoon oregano
- ⅛ teaspoon pepper
- ⅓ cup milk
- ½ pound Feta cheese, finely crumbled or 1 (8-ounce) carton cottage cheese, well drained
- ¼ cup grated Parmesan cheese
- 4 eggs, lightly beaten
- 1 (10-ounce) package frozen patty shells (6 shells), thawed

In a heavy 10 or 12-inch skillet, heat oil; add onions and scallions, saute until soft. Remove stems and damaged leaves from greens. Wash thoroughly, pat dry; chop coarsely. Stir greens into skillet. Cover; cook 5 minutes. Add parsley, dill, oregano and pepper; cook, uncovered, 10 minutes longer, until most of the liquid has evaporated. Turn mixture into a large bowl; stir in milk. Cool slightly; add cheeses. Gradually stir in eggs, mixing well. Set aside. Place 3 thawed patty shells in a stack on a lightly floured board. Roll out to form a 13x8-inch rectangle.

Line bottom of a 12x7x2-inch baking dish with pastry; spread spinach mixture over filling. Roll out remaining pastry shells; fit over filling, pressing pastry gently against sides of dish; brush with melted butter; prick pastry to allow steam to escape. Bake in a 425-degree oven for 25 minutes, until pastry is golden brown. Cool slightly, cut in squares. Yields 6 to 8

recipecardarchive.com | RCA0006-20260609-0266

