



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

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SPINACH SPANAKOPITA



This spanakopita is a tasty celebration of seasonal greens and Mediterranean tradition. Originating in Greece, spanakopita is a classic savory pie made to showcase tender leafy vegetables, fresh herbs, and a variety of cheeses layered with phyllo. Historically, spanakopita was a delicious way to use abundant greens, garden herbs, and preserved cheeses, all baked into a dish that could feed many! This dish, built around fresh market veggies, is perfect as an appetizer or serving as a centerpiece for a meal!



02 HR 00 MINS



Serves 8-10



INGREDIENTS

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- 3 tablespoons extra-virgin olive oil
- 1 cup yellow onion, finely chopped
- 5 scallions, trimmed and finely chopped
- Salt and pepper, to taste
- 2 pounds baby spinach
- 3 large eggs
- 1-1/4 cups feta cheese, crumbled
- 1-1/2 cups mozzarella cheese, shredded
- 1 cup dry rice
- 1/2 cup Parmesan cheese, grated
- 1/2 cup fresh parsley, chopped
- 4 tablespoons fresh dill, chopped
- 1 stick unsalted butter, melted
- 8 sheets frozen phyllo dough, thawed

METHOD

Preheat oven to 325 F. Lightly grease a 9-by-13-inch baking dish with butter and sprinkle breadcrumbs on the bottom.

Par-cook the rice for about 5 minutes; drain and set aside.

In a large pot or skillet, heat the olive oil and melted butter over medium heat. Add the onion and scallions, season with salt and pepper, and cook for about 5 minutes, until softened.

Turn off heat. Add the spinach in batches and let sit until just wilted.

Place spinach in a large mixing bowl and let cool slightly. Add the rice, eggs, feta, mozzarella, Parmesan, parsley, and dill to the bowl. Mix until well combined.

Layer 3–4 sheets of phyllo dough in the prepared baking dish, brushing each layer with butter. Spread a layer of the spinach mixture on top. Add 2 more sheets of phyllo, brush with butter, and repeat layering with filling until used.

Top with 2–4 sheets of phyllo dough, brush with butter, lightly sprinkle with water, and score into portions.

Bake for 50–60 minutes, until golden brown and set. Let cool slightly before serving.