

Pan Pie

Traditional pan pie recipe with cheese, herbs, and flaky pastry. Easy stovetop cooking method with grated cheese, fresh parsley and dill filling.

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 thin sheet of dough
- 2 egg
- 1 tsp milk
- 1 tsp sunflower oil
- 4 tbsp feta cheese
- 9 sprig parsley
- 9 sprig dill

Instructions

1 Prepare the filling

Grate 2 portions of cheese into a large bowl. Finely chop 9 sprigs of fresh parsley and 9 sprigs of fresh dill, then mix with the grated cheese until evenly distributed.

2 Prepare the egg mixture

Crack 2 eggs into a medium bowl and beat with a fork until smooth. Add 1 teaspoon milk and 1 teaspoon oil, whisking until well combined.

3 Assemble the pie base

Heat 4 tablespoons of oil in a large oven-safe skillet or pan over medium-low heat. Place one portion of dough in the pan, pressing it to cover the bottom and allowing the edges to hang over the sides by about 2 inches.

4 Add filling layers

Tear the remaining portion of dough into small walnut-sized pieces and distribute them evenly over the base dough. Sprinkle the cheese and herb mixture on top, spreading it evenly to the edges.

5 **Complete assembly**

Pour the egg mixture evenly over the entire surface, allowing it to seep between the dough pieces. Fold the overhanging dough edges over the top, overlapping them to partially seal the pie.

6 **Cook the first side**

Cover the pan with a lid and cook over medium-low heat for 8-10 minutes, until the bottom is golden brown and set when you lift an edge with a spatula.

7 **Flip and finish cooking**

Place a large plate over the pan and carefully flip the pie onto the plate, then slide it back into the pan with the cooked side up. Cook uncovered for 6-8 minutes more, until the bottom is golden brown and the pie feels firm when pressed lightly in the center.

Tips

Use room temperature eggs and milk for better mixing and more even cooking throughout the pie.

Keep the heat on low to prevent burning the bottom while ensuring the top cooks through properly.

Fresh herbs make a significant difference in flavor - avoid dried herbs if possible for this recipe.

Let the pie rest for 5 minutes after cooking to allow the filling to set before cutting and serving.

Grate your own cheese rather than using pre-grated for better melting and superior texture.

Make sure your pan has a tight-fitting lid to create the proper steaming environment for even cooking.

Test doneness by gently pressing the center - it should feel firm and not jiggly when properly cooked.