

Spanakopita (Greek Spinach Pie)

Authentic Greek Spanakopita with flaky phyllo pastry and savory spinach-feta filling. This traditional spinach pie recipe is crispy, golden, and irresistible.

20 min

PREP

40 min

COOK

1h

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 16 oz spinach
- 2 bunch parsley
- 1 onion
- 1 bunch scallion
- 2 clove garlic
- 1 cup olive oil
- 4 tbsp unsalted butter
- 4 egg
- 10 oz feta cheese
- 2 tsp dill
- 1 tsp nutmeg
- 1 tsp salt
- 1 tsp black pepper
- 16 oz phyllo dough

Instructions

1 Prepare the spinach

Preheat oven to 375°F (190°C). Thaw 16 oz frozen spinach completely and squeeze out all excess water using clean kitchen towels until spinach is completely dry.

2 Prepare the vegetables

Chop 1 onion finely and mince 2 cloves garlic. Chop 2 bunches fresh spinach and 1 bunch fresh dill roughly.

3 **Make the filling**

Heat 2 tablespoons olive oil in a large skillet over medium heat. Add chopped onion and cook 5-7 minutes until soft and translucent.

4 Add minced garlic and cook 30 seconds until fragrant. Add prepared spinach, fresh dill, 2 teaspoons salt, 1 teaspoon black pepper, and 1 teaspoon nutmeg.

5 Cook mixture 3-4 minutes, stirring frequently, until spinach wilts and excess moisture evaporates. Remove from heat and let cool completely, about 15 minutes.

6 Beat 4 eggs in a large bowl. Crumble 1 cup feta cheese and add to eggs along with cooled spinach mixture. Stir until well combined.

7 **Prepare the phyllo**

Mix remaining 2 tablespoons olive oil with melted butter from 10 oz package. Brush a 9x13 inch baking dish with butter mixture.

8 Layer 8 sheets of phyllo dough in the dish, brushing each sheet with butter mixture and letting edges hang over sides of dish.

9 **Assemble and bake**

Spread spinach filling evenly over phyllo base. Layer remaining 8 phyllo sheets on top, brushing each with butter mixture and tucking edges down into dish.

10 Score top phyllo layers into 8 serving squares using a sharp knife, cutting only through top layers without reaching filling.

11 Bake 35-40 minutes until top is deep golden brown and phyllo is crispy. Cool 10 minutes before cutting completely through scored lines and serving.

Tips

Always thaw frozen phyllo pastry in the refrigerator overnight, never at room temperature, to prevent condensation from making the sheets soggy.

Keep unused phyllo sheets covered with a damp towel while working to prevent them from drying out and becoming brittle.

Squeeze spinach in small batches using a clean kitchen towel, twisting tightly to extract maximum moisture for the best texture.

Brush each phyllo layer generously with the butter-oil mixture, paying special attention to the edges to prevent burning.

Score the top layers before baking to make clean cuts easier after cooking, but don't cut all the way through to the filling.

Let the spanakopita rest for 10-15 minutes after baking to allow the layers to set before cutting into portions.

Use a sharp knife in a sawing motion when cutting to avoid crushing the delicate phyllo layers.