

Vegetable Pie

Flaky Greek spinach and vegetable pie wrapped in crispy phyllo dough. This Mediterranean spanakopita-style dish is perfect for dinner or brunch.

15	30	45	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 4 thin sheet of dough
- 1.7 lb spinach
- 4 carrot
- 0.6 lb turkish pastrami
- 1.6 oz butter
- 1 egg yolk
- 1 tsp salt
- 1 tsp sesame
- 1 tsp nigella seed

Instructions

- 1 Prepare vegetables**

Preheat oven to 375°F (190°C). Bring a large pot of salted water to boil over high heat.
- 2** Add 1.7 lb spinach to boiling water and blanch for 1 minute until wilted and bright green. Drain immediately in a colander and rinse with cold water to stop cooking.
- 3** Squeeze spinach in a clean kitchen towel to remove as much water as possible, then roughly chop and set aside. Peel and grate 0.6 lb carrots using the large holes of a box grater.
- 4** Heat 1.6 oz olive oil in a large skillet over medium heat. Add chopped spinach and cook for 2-3 minutes, stirring frequently, until any remaining moisture evaporates. Transfer to a bowl.
- 5** Add grated carrots to the same skillet and cook for 3-4 minutes until softened and lightly caramelized. Season with 1 tsp salt and 1 tsp black pepper, then remove from heat.
- 6 Assemble the pie**

Brush a 9x13 inch baking dish with some of the remaining olive oil. Lay one phyllo sheet in the dish, allowing edges to hang over sides, and brush lightly with oil.
- 7** Layer a second phyllo sheet on top and brush with oil. Spread spinach mixture evenly over the phyllo.
- 8** Add a third phyllo sheet, brush with oil, then spread carrot mixture evenly on top. Cover with the fourth and final phyllo sheet.

- 9 Beat 1 egg yolk and brush over the top phyllo layer. Sprinkle with 1 tsp sesame seeds and 1 tsp black cumin seeds.
- 10 **Bake and serve**
Score the top layer with a sharp knife in serving-size squares, cutting only through the top phyllo. Bake for 35-40 minutes until golden brown and crispy on top.
- 11 Cool for 10 minutes before cutting along scored lines and serving warm.

Tips

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

Squeeze blanched spinach thoroughly in a clean kitchen towel to remove excess moisture that could make the phyllo soggy.

Brush each phyllo layer lightly but evenly with oil - too much makes it greasy, too little makes it tough.

Use a sharp knife to score the top phyllo layers before baking to prevent cracking and ensure clean cuts when serving.

Let the pie rest for 10-15 minutes after baking to allow the layers to set properly for cleaner slicing.

Preheat your oven fully before baking to ensure the phyllo gets crispy rather than soggy.

Work quickly but carefully with phyllo - it's more forgiving than it appears, and small tears can be patched with additional pieces.

Room temperature phyllo is easier to work with than cold, so remove it from the refrigerator 30 minutes before use.