

Spinach and Cheese Pie

Relish Magazine

Servings: 6

2 tablespoons olive oil
1 1/4 cups chopped green onions
1 pound frozen chopped spinach, thawed and squeezed dry
finely grated rind of 1 lemon
1/2 cup chopped flat-leaf parsley
6 ounces feta cheese, crumbled
1 1/2 cups whole-milk, small-curd cottage cheese
1/2 cup Romano cheese, finely grated
1 egg
1/2 teaspoon salt
freshly ground black pepper
1/4 teaspoon nutmeg
8 sheets fillo dough
2 tablespoons melted butter

Preheat oven to 400 degrees.

Heat olive oil in a 2-quart saucepan. Add onions and saute' until tender, about 3 minutes. Add spinach and cook 1 minute. Remove pan from heat.

Stir lemon rind, parsley and feta cheese into spinach mixture. Combine cottage cheese, Romano cheese and egg in a small bowl. Stir until well blended. Add to spinach mixture. Add salt, pepper and nutmeg; stir well.

Scrape filling into a 9-inch pie plate or 8-inch square baking dish. Bake 15 minutes. Remove from oven.

Brush one sheet of fillo with melted butter, keeping remaining sheets covered with a cloth. Crumple fillo sheet into a nest shape and place on top of filling. Repeat with remaining fillo sheets to cover filling.

Bake about 10 minutes, until fillo topping is browned.

Per Serving (excluding unknown items): 222 Calories; 18g Fat (70.7% calories from fat); 11g Protein; 6g Carbohydrate; 3g Dietary Fiber; 81mg Cholesterol; 716mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 3 Fat.