

# spanakopita recipe (greek spinach pie)



4.8 from 147 reviews

Author: [The Mediterranean Dish](#) Total Time: 1 hour 20 minutes Yield: 12 pieces



Foolproof family recipe for Spanakopita! Delicious savory Greek pie made of perfectly crispy layers of phyllo dough and a comforting filling of spinach and feta cheese.

## INGREDIENTS

SCALE

### FOR THE SPINACH AND FETA FILLING

- 16 oz frozen chopped spinach, thawed and well-drained
- 2 bunches flat-leaf parsley, stems trimmed, finely chopped
- 1 large yellow onion, finely chopped
- 2 garlic cloves, minced
- 2 tbsp [Private Reserve](#) extra virgin olive oil
- 4 eggs
- 10.5 oz quality feta cheese, crumbled
- 2 tsp dried dill weed
- Freshly-ground black pepper

### FOR THE CRUST

- 1 16 oz package [The Fillo Factory Organic Dough](#) (#4 pastry sheets), properly thawed (see tips above)
- 1 cup [Private Reserve](#) extra virgin olive oil, more if needed

## INSTRUCTIONS

1. Preheat the oven to 325 degrees F.
2. Before you begin mixing the filling, be sure the spinach is very well drained, and squeeze out any excess liquid by hand.
3. To make the filling: In a mixing bowl, add the spinach and the remaining filling ingredients. Stir until all is well-combined.
4. Unroll the phyllo (fillo) sheets and place them between two **slightly** damp kitchen cloths.
5. Prepare a 9 1/2" X 13" baking dish like [this one](#). Brush the bottom and sides of the dish with olive oil.
6. To assemble the spanakopita: Line the baking dish with two sheets of phyllo (fillo) letting them cover the sides of the dish. Brush with olive oil. Add two more sheets in the same manner, and brush them with olive oil. Repeat until two-thirds of the phyllo (fillo) is used up.
7. Now, evenly spread the spinach and feta filling over the phyllo (fillo) crust. Top with two more sheets, and brush with olive oil.
8. Continue to layer the phyllo (fillo) sheets, two-at-a-time, brushing with olive oil, until you have used up all the sheets. Brush the very top layer with olive oil, and sprinkle with just a few drops of water.
9. Fold the flaps or excess from the sides, you can crumble them a little. Brush the folded sides well with olive oil. Cut Spanakopita **ONLY PART-WAY** through into squares, or leave the cutting to later.
10. Bake in the 325 degrees F heated-oven for 1 hour, or until the phyllo (fillo) crust is crisp and golden brown. Remove from the oven. Finish cutting into squares and serve. Enjoy!

## NOTES

- **Tips for Working with Phyllo:** As mentioned earlier in the post, remember that phyllo is paper thin and will break as you are working with it. For best results, place phyllo dough sheets in between two very slightly damp kitchen towels (step #4) before you start working with it (unless you think you will work fast enough that the phyllo will not dry out.) Also, be sure to brush each layer with oil; don't skimp.
- **Make Ahead Tips:** You can make spanakopita the evening before. Follow up to step #9, cover and refrigerate. When you are ready, go ahead and bake according to step #10.
- **Leftover Storing and Freezing Tips:** Already cooked spanakopita will keep well if properly stored in the fridge for 2 to 3 evenings. Heat in medium-heated oven until warmed through. You can also portion cooked leftover spanakopita and freeze for a later time. Warm in oven; no need to thaw in advance.
- **What to Serve with Spanakopita?** Spanakopita makes a great side dish for large holiday dinners next to [lamb](#) or [lemon chicken](#). But it can easily stand alone as the main dish. Serve it with a big salad like [Greek salad](#); [Balela](#); or this [Mediterranean chickpea salad](#), and favorite dips like [Greek Tzatziki](#) or [Roasted Garlic Hummus](#).
- **Recommended for this Recipe:** [Private Reserve](#) Greek extra virgin olive oil (from organically grown and processed Koroneiki olives).
- **SAVE** try our [Greek olive oil bundle](#) and our popular [Ultimate Mediterranean Spice Bundle](#)