



Spanakopita

by **Michael Symon**



Fresh spinach, herbs, feta, and pine nuts wrapped in buttery phyllo and baked until perfectly crisp. A crowd-pleasing appetizer or holiday bite that freezes beautifully and tastes like home.

Prep Time:
25 Minutes

Cook Time
15–20 Minutes

Serves:
8 Servings

Level:
Intermediate

Ingredients

Filling

- 1/2 cup pine nuts
- Olive oil, for drizzling
- Two 10-ounce bags fresh spinach
- Kosher salt & freshly ground black pepper
- 1 cup feta, crumbled
- 1/4 cup fresh dill, finely chopped
- 1/4 cup fresh parsley, finely chopped
- 2 cloves garlic, minced
- 2 scallions, finely sliced
- 1 large egg, beaten
- Freshly grated nutmeg, to taste

Assembly

- 1 pound phyllo dough
- 2 sticks (1 cup) unsalted butter, melted

Instructions

Step 1: Toast the Pine Nuts

Set up a grill for indirect heat (coals on one side; or medium-high on one burner of a gas grill). Spread pine nuts in a cast-iron pan over direct heat. Cover grill and toast until lightly golden, 3–5 minutes. Remove and set aside.

Step 2: Cook the Spinach

Place a large sauté pan over direct heat. Add a drizzle of olive oil and half the spinach. Once it wilts, add the rest and cook until fully wilted. Season with salt and pepper. Transfer to a colander to drain and cool.

Step 3: Make the Filling

In a mixing bowl, combine:

- feta, dill, parsley, garlic, scallions, egg, toasted pine nuts, nutmeg
- Season with salt and pepper.
- Add the chopped spinach and 1 teaspoon olive oil. Mix to combine.

Step 4: Prepare Phyllo Triangles

Lay out 1 sheet of phyllo and brush generously with melted butter; Lay another sheet on top and brush again; Fold in half lengthwise and brush with butter; Place a scoop of spinach filling at the end closest to you; Fold like a triangle/football, brushing butter between each fold to seal and crisp; Repeat to form 10 triangles.

Step 5: Grill-Bake

Place triangles seam-side down in a cast-iron pan.

Position pan on indirect heat.

Cover grill and bake until golden brown and crisp, 15–20 minutes.

Serving & Finishing

- Rest & Serve
- Let stand 5 minutes before serving