YiaYia’s Spanakopita

(Spinach Pie)

Ingredients:

* 1 Roll Phyllo Dough
* 1 Container of Feta Cheese
* 1 Package of Spinach
* ½ C. Cottage Cheese
* 4 Tbsp Butter
* ½ C Olive Oil
* 3 Eggs
* 1 Bunch of Green Onions (chopped)
* 1 tsp Oregano
* ½ tsp salt
* ¼ tsp pepper
* ¼ tsp dill

Directions:

1. Combine Spinach, Cottage Cheese, Feta Cheese, Eggs, Green Onions, Oregano, Salt, Pepper, and Dill. Mix well.
2. Melt Butter in a small sauce pan. Add Olive Oil.
3. Spread Olive Oil/Butter mixture over pan.
4. Layer half of the Phyllo Dough in pan. Add Oil and Butter Mixture to each layer.
5. Add Spinach Filling.
6. Layer the rest of the Phyllo dough while adding the butter/oil mixture in between sheets.
7. Fold over edges.
8. Score pastry with a serrated knife.
9. Bake for 30 minutes at 350.