

## Spinach Pie (Spanacopita)

1 bunch English spinach or  
silver beet  
1 bunch spring onions  
1egg  
¼ cup oil  
¼ lb feta cheese  
1 cup milk

1 quantity dough, either  
basic pastry or commercial  
filo

Wash and chop spinach. Brown onion in oil until transparent. Add spinach in onion and keep turning until soft, when all liquid has been absorbed add milk and when dry and feta pieces. Remove from heat and when cold add the beaten egg and mix well. Line a baking dish (12" x 10") with half of the dough, spread filling and top it with the rest of dough. Brush it with egg and bake in hot oven (400°F) 30 minutes. Cut into 2 inch diamond shaped, or square, pieces.

*Source: Elya's Kitchen Delights Zorba's Restaurant, Canberra.*