**SPANAKOPITA**

**“SPINACH AND FETA TRIANGLES”**

**SERVES 2-3**

**INGREDIENTS:**

15 mL margarine

⅛ small onion, minced

¼ package frozen chopped spinach, thawed and well-drained

30 mL feta cheese, crumbled

2 mL lemon juice

Pinch ground black pepper

Pinch of dried dill

2 sheets of phyllo dough

30 mL margarine, melted & divided

**DIRECTIONS**

1. Preheat oven to 375°F.
2. To drain spinach of excess water: place spinach between 2 paper towels and press together; allowing the paper towels to absorb the excess water.
3. Melt 15 mL margarine in a frying pan over medium heat. Add onions and cook, stirring, for about 5 minutes.
4. Add spinach and cook for an additional 5 minutes until the juices are evaporated. Remove to a medium bowl and let cool.
5. Stir in crumbled feta cheese, lemon juice, black pepper and dill.
6. Remove 1 sheet of phyllo dough and brush it lightly with 5 mL melted margarine. Lay the second sheet over the first and brush with 5 mL melted margarine. Cut lengthwise into 6 strips.
7. Divide filling into 6 equal portions. Working with 1 strip at a time, spoon ⅙ of the filling at the bottom left corner of the strip. Fold the bottom end over the filling to meet the right-hand edge, making a triangle; press out excess air around filling. Continue to fold, as if folding a flag, all the way to the top.
8. Place on baking sheet. Repeat with remaining strips. Brush the tops with remaining 5 mL melted margarine. Bake until golden brown, about 12-15 minutes.
9. Serve hot!!!

