

# **Greek Spinach Pie**

Better Homes and Gardens All-Time Favorite Casseroles

**Servings: 4**

**1/2 cup green onion with tops, sliced**  
**1/2 teaspoon dried dill**  
**1 tablespoon cooking oil**  
**1 package (10 oz) frozen chopped spinach, thawed**  
**1/4 cup butter**  
**1/4 cup all-purpose flour**  
**1/2 teaspoon salt**  
**1 1/2 cups milk**  
**2 eggs, beaten**  
**1 cup cream-style cottage cheese**  
**1/2 cup (2 oz) feta cheese, crumbled**  
**1/4 teaspoon baking powder**  
**2 16x16-inch sheets filo dough**  
**2 tablespoons butter, melted**

Preheat oven to 325 degrees.

In a skillet, cook onion and dill in hot oil until onion is tender. Squeeze excess water from spinach; add to skillet. Cook until heated through; keep warm.

In a large saucepan, melt the 1/4 cup butter; blend in flour and salt. Stir in milk all at once. Cook and stir until thickened and bubbly; cook and stir 1 minute more. Stir HALF the hot sauce mixture into eggs; return to saucepan. Stir in cheeses, spinach mixture and baking powder; set aside.

Brush HALF of one sheet of filo dough with some of the melted butter; fold in half. Butter half of this dough triangle and fold again, forming an 8-inch square. Place in a greased 8-inch baking dish. Pour in the spinach mixture. Repeat the filo dough procedure with the second filo sheet. Place second filo square on top of spinach mixture; tuck in edges.

Bake, uncovered, until mixture is set and top browned, 35 to 40 minutes.

Let stand 10 minutes.

---

Per Serving (excluding unknown items): 381 Calories; 31g Fat (70.3% calories from fat); 13g Protein; 16g Carbohydrate; 4g Dietary Fiber; 182mg Cholesterol; 846mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 1/2 Non-Fat Milk; 5 1/2 Fat; 0 Other Carbohydrates.