

**Side Dish**

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# **Spinach and Cheese Pie**

Relish Magazine

**Servings: 6**

**2 tablespoons olive oil**  
**1 1/4 cups chopped green onions**  
**1 pound frozen chopped spinach, thawed and squeezed dry**  
**finely grated rind of 1 lemon**  
**1/2 cup chopped flat-leaf parsley**  
**6 ounces feta cheese, crumbled**  
**1 1/2 cups whole-milk, small-curd cottage cheese**  
**1/2 cup Romano cheese, finely grated**  
**1 egg**  
**1/2 teaspoon salt**  
**freshly ground black pepper**  
**1/4 teaspoon nutmeg**  
**8 sheets fillo dough**  
**2 tablespoons melted butter**

Preheat oven to 400 degrees.

Heat olive oil in a 2-quart saucepan. Add onions and saute' until tender, about 3 minutes. Add spinach and cook 1 minute. Remove pan from heat.

Stir lemon rind, parsley and feta cheese into spinach mixture. Combine cottage cheese, Romano cheese and egg in a small bowl. Stir until well blended. Add to spinach mixture. Add salt, pepper and nutmeg; stir well.

Scrape filling into a 9-inch pie plate or 8-inch square baking dish. Bake 15 minutes. Remove from oven.

Brush one sheet of fillo with melted butter, keeping remaining sheets covered with a cloth. Crumple fillo sheet into a nest shape and place on top of filling. Repeat with remaining fillo sheets to cover filling.

Bake about 10 minutes, until fillo topping is browned.

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Per Serving (excluding unknown items): 222 Calories; 18g Fat (70.7% calories from fat); 11g Protein; 6g Carbohydrate; 3g Dietary Fiber; 81mg Cholesterol; 716mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 3 Fat.