

**Spanakopita – Abundant Borders style**

**Ingredients**

125 mls veg oil

2 large chopped onions

575 gms spinach

2 tablespoons chopped dill (or other garden herbs)

2 tblsps plain flour

225 gs feta cheese (or other cheese)

4 eggs lightly beaten

8 x 6” thin pancakes)

335 gms melted butter (if using filo)

**Method:**

1. preheat oven 180c/gas 4
2. fry onions in oil until softened and translucent
3. add spinach, flour and dill cook on med heat until moisture absorbed
4. remove from heat and allow to cool slightly
5. add beaten egg and crumbled feta cheese
6. grease cake tin layer pancakes alternately with spinach mixture
7. finish with pancake
8. cook for 30 mins in oven
9. remove from oven and allow to set for three minutes
10. cut into portions and serve with salad

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