

Feta & Spinach Pie with Filo Pastry



Enjoy a taste of the Mediterranean with a perfect blend of spinach, feta and pine nuts, wrapped in a flaky, crispy, filo pastry crust.

Ingredients

- 5 cups [Community Co Baby Spinach](#) (for the filling)
- 1 tsp light extra virgin olive oil (for the filling)
- 1/4 cup of [Community Co 3 Blend Pizza Cheese](#) (for the filling)
- 200 g [Community Co Danish Feta Cheese](#) (for the filling)
- 6 [Community Co Free Range Eggs](#) (for the filling)
- 160 g [Community Co Pine Nuts](#) (for the filling)
- Pinch of nutmeg (for the filling)
- Pinch of salt, or [Community Co Salt](#) (for the filling)
- Pinch of pepper, or [Community Co Black Pepper](#) (for the filling)
- 4 pieces of filo pastry (for the pastry)
- 3 tbsp light extra virgin olive oil (for the pastry)

Method:

1. Preheat the oven to 180°C, adjusting the baking rack to the middle.
2. In a frying pan, sauté baby spinach with 1 teaspoon of olive oil until just wilted. Gently squeeze the spinach to get rid of excess water.
3. Toast the pine nuts for 2 minutes in the oven.
4. In a medium bowl, beat the eggs with the grated cheese into the bowl. Crumble the feta and add to the mixture. Sprinkle in the nutmeg, black pepper and salt.
5. Add spinach and pine nuts. Mix everything together.
6. Spray, brush or oil the pie dish or a cast-iron skillet.
7. Carefully unroll the filo pastry and take one piece out onto a clean working bench. Brush with a little olive oil and lay it in the baking dish, folding $\frac{1}{3}$ over to fit. Repeat the same process 4 times, until the entire dish is covered with a bit hanging over the rim.
8. Press the pastry into the base, so there's no gap between the pie and the pan.
9. Pour the mixture over the pastry and use a spoon to distribute evenly pushing down on the filo.
10. If using a cast-iron skillet, pre-warm the base on the stove for a few minutes. This way the crust will be more golden.
11. Bake it in the oven for 20-30 minutes until the pastry is golden and the filling is set.