Spinach Pie

Cuisine: **Greek**
Food category: **Side dishes**

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Company: **Retigo**

Program steps

Preheating: 190 °C

1	Hot air	100 %	Termination by time	00:30 hh:mm	180 °C	80 %	

Ingredients - number of portions - 8

Name	Value	Unit
spinach leaves	1.5	kg
feta cheese	400	g
filo pastry	16	pcs
chicken eggs	2	pcs
bacon	100	g
salt	10	g
freshly ground black pepper, ground	10	g

Nutrition and allergens

Allergens: 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	232.1 kJ
Carbohydrate	2.2 g
Fat	16.6 g
Protein	14.8 g
Water	5.9 g

Directions

Cook the spinach over low heat with a drizzle of olive oil until thawed and it has released its water. Season with salt and pepper, then let cool.

Add the beaten eggs and crumbled feta to the spinach. Mix well and adjust the seasoning. Melt the butter.

Cut the filo pastry sheets in half, then brush them with melted butter. Place half of the sheets in a gastro pan, add the spinach filling, and cover with the remaining sheets.

Cut into rectangles, and place in the oven.