

# 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.