

Taste of Home



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Spanakopita Bites

TOTAL TIME: Prep: 20 min. + freezing Bake: 35 min.

YIELD: 10-1/2 dozen.

For an easy spanakopita, try this version that is made in a pan, then cut into squares. It has all the wonderful taste of the classic version—buttery phyllo with a spinach-cheese filling—but is so simple to do. —Barbara Smith, Chipley, Florida

Ingredients

1 large egg, lightly beaten

1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry

2 cups crumbled feta cheese

1 cup 4% small-curd cottage cheese

3/4 cup butter, melted

16 sheets phyllo dough (14x9-inch size)

Directions

1. Preheat oven to 350°. In a large bowl, mix egg, spinach and cheeses. Brush a 15x10x1-in. baking pan with some of the butter.

2. Place 1 sheet of phyllo dough in prepared pan; brush with butter. Layer with 7 additional phyllo sheets, brushing each layer. (Keep remaining phyllo covered with a damp towel to prevent it from drying out.) Spread top with spinach mixture. Top with remaining phyllo dough, brushing each sheet with butter.

3. Freeze, covered, 30 minutes. Using a sharp knife, cut into 1-in. squares. Bake 35-45 minutes or until golden brown. Refrigerate leftovers.

Nutrition Facts

1 appetizer: 21 calories, 2g fat (1g saturated fat), 6mg cholesterol, 40mg sodium, 1g carbohydrate (0 sugars, 0 fiber), 1g protein.

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