

Spanakopita Triangles



Ingredients

- 2 large onions, diced
- 250g frozen spinach, thawed, drained and squeezed dry
- 2 tablespoons chopped fresh parsley (you can use dill if you like)
- 2 tablespoons plain flour
- 250g feta cheese, crumbled
- 4 eggs, lightly whisked
- salt and pepper, to taste
- 1 box (375g) puff pastry, thawed
- 340g butter, melted

Directions

1. Preheat oven to 180 degrees C.
2. Mix in spinach, onions, dill, flour, eggs, feta cheese and ricotta cheese in a bowl until combined. Season with salt and pepper.
3. Separate one sheet of puff pastry from the stack and cut into 4 equal squares.
4. Lay out one square of pastry at a time on your work surface with one of the narrow ends close to you. Place a heaping tablespoon of filling 2cm from the end closest to you. Fold over and using a little of the butter stick the 2 ends of pastry together.
5. Repeat with the remaining filling and pastry sheets.
6. Place the filled pastry triangles on a large baking sheet and brush with the remaining butter. Bake in the preheated oven until golden brown, 45 minutes to 1 hour.