



Spinach and Feta Pillows

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 large sheets of filo pastry, halved
- 1/2 a brown onion, roughly chopped
- About 150g feta cheese, crumbled
- 3 eggs
- 250g frozen spinach, thawed
- Butter
- Salt
- Freshly ground black pepper

Instructions

1. Melt a knob of butter over medium heat in a frying pan, swirling butter to coat pan evenly. Add onions and fry till onions are soft and fragrant. Add spinach and fry for a bit. Add feta and stir around for a bit till cheese starts to melt. Remove from heat and let cool completely.
2. In a large bowl, whisk 2 eggs together and add spinach mixture, mixing well. Season with salt and pepper.
3. Preheat oven to 175C. Line a baking sheet with aluminium foil. Melt a fair bit of butter in a small bowl. Using a pastry brush, lightly grease the foil and set baking sheet aside. In a small bowl, whisk the remaining egg and set aside.
4. Place 1 filo sheet, long side facing you, on work surface. Brush lightly with melted butter and place a second sheet of filo pastry over it, brushing lightly with butter as well. Repeat with the two more sheets.
5. Place spinach mixture on prepared filo sheets, closer to one short end of the sheet than the other but leaving a border all around. Fold the top and bottom bits over the spinach mixture and then fold the entire thing across its length. Brush the end of the sheet with the whisked egg before enclosing spinach

mixture completely. Place the pillow, enclosed side down, on the prepared baking sheet. Brush the top with the whisked egg and sprinkle sesame seeds.

6. Repeat with remaining sheets and spinach mixture. Bake for about 20 minutes till pastry is golden brown. *Serves 4*