



Kaleokopita

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 small onion, finely chopped
- 2-3 cloves of garlic chopped
- 4 tablespoons butter (or vegan alternative)
- 5 leaves of kale washed and dried
- 1/2 cup crumbed feta cheese
- 1/4 cup parmesan cheese shredded
- 1 egg, slightly beaten (optional)
- 6 sheets frozen phyllo pastry sheets (thaw according to package directions)
- 1/2 tsp of thyme
- 1/2 tsp rosemary

Instructions

This is my version of Spanokopita made with Kale instead of Spinach.

Preheat oven to 350°F.

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- In a large skillet over medium heat, sauté onion and garlic in the 2 tablespoons melted butter until translucent -- 3 to 5 minutes.
 - Add kale and cook until it is soft and wilted
 - Transfer to a large bowl. Mix in cheese and spices. Using a hand mixer or food processor blend the ingredients just until it becomes a chunky paste.
 - Lay 1 sheet of phyllo pastry on a work surface, and brush lightly with some of the remaining melted butter. Top with second phyllo sheet, brush with butter, then top with a third sheet and brush again.
 - Using a sharp knife cut the stack of phyllo sheets lengthwise into 6 strips. Then cut the sheet in half to make 12 strips about 1 3/4 inches wide
 - Place 1/2 tsp of filling at the end of each strip
 - As if folding a flag, fold the end of each strip over the filling diagonally to form a triangle.
 - Continue folding along entire strip of pastry alternating directions
 - Repeat process with remaining phyllo and filling
 - Brush the tops of each triangle with the beaten egg (optional)
 - Place triangles on a lightly oiled baking sheet and bake until golden brown
 - about 25 minutes.

makes about 24 triangles.