

Sephardic Spinach Pie

6 cups cooked spinach (or frozen), squeezed of excess water

6 eggs, whisked

1 cup breadcrumbs

1/2 cup feta cheese, roughly crumbled

1/2 cup Parmesan cheese + more for topping

Salt and pepper, to taste

Olive oil for drizzling

In a large bowl, add the cooked spinach, eggs, breadcrumbs, feta cheese and Parmesan cheese. Mix well but gently. Add salt and pepper paying careful attention to salt due to the feta and Parmesan.



Using a 4X6 rectangular baking pan (or equivalent in size), drizzle olive oil in bottom of pan. Use a paper towel to smear the olive oil all over the bottom and sides of pan.

Pour spinach mixture into pan, evening it out. Top with fresh Parmesan and bake at 375 degrees for 40 minutes, uncovered. Test with a toothpick when done. If it comes out clean, it's ready.

<http://littleferrarokitchen.com/2012/10/sephardic-spinach-pie/>