



Tray of Greens (Spinach + more) Pie // Ispanaklı, Peynirli Börek

<https://oilofanatolia.com/blogs/recipes/aegean-greens-pie>

Serves 6

Ingredients:

Approximately 3 cups cooked greens mixture (i.e. any combination of Swiss chard, leeks, green onions, spinach, dandelion greens)

Fresh or dried garlic or garlic powder (optional)

All fresh herbs, washed, dried and roughly chopped

1-2 eggs (1 large or 2 small)

3/4 cup Feta cheese

1 teaspoon crushed black or white pepper

dry thyme or oregano (1-2 teaspoons)

1/2 teaspoon salt (optional)

1 packet fillo (*also spelled "phyllo"*) dough, thawed in the refrigerator

[Oil of Anatolia extra virgin olive oil](#) for drizzling

Directions for Assembling and Baking:

To Cook the Greens:

Wash and dry all the greens and onions. If using, chop the stems of any Swiss chard and dice them. If using spring onions or leeks, use the white parts for this recipe by chopping them finely.

In a small saute pan or pot, gently heat the olive oil. Add the onions then the stems or hardy parts of any of the greens. If you want you can add garlic (1 clove fresh) or garlic powder (1/2 teaspoon), too. Cook down until softened and set aside to cool completely.



Assembly and Baking Instructions:

To a large bowl, add the greens. Add the herbs, eggs, feta, pepper and dried oregano or thyme and mix well. If necessary, add salt. Set this bowl aside.

Prepare one cup of warm milk and add a [generous drizzle of olive oil](#) to it. You can also/alternatively add a tablespoon of melted butter. This will be your wash for each layer of the fillo dough. Preheat the oven to 425 F.

To the bottom of the baking pan, brush it generously with olive oil only.

Open the packet of fillo dough. It will be large and rectangular. Cut it in half vertically so that you have two sections. Keep one out to work with and cover the other half with a damp towel. These pieces should fit the size of the pan with which you're working.

Brush the first layer with the milk-olive oil/butter. Continue to do this with each and every layer of this first half of fillo sheets. When you have finished the first half, pour the cooked greens/feta/egg mixture on top and level it flat with a spatula. Drizzle olive oil on top generously.

Continue to use the other half of fillo sheets and brush each layer with the milk-olive oil mixture until you get to the very last layer on top. Drizzle the top generously with olive oil. Sprinkle sesame or black seeds on top and bake in the oven for 30-35 minutes.

Let cool a few minutes before cutting. Serve with a fresh Shepherd's Salad, if desired.