



Spanikopita

Ingredients

- 1 x Tbsp Olive Oil
- 2 x Large Red Onion
- 2 x Tbsp Brown Sugar
- 4 x Tbsp Balsamic Vinegar
- 1/4 Cup Water

- 1 x Timos Filo Pastry
- 7 x Size 7 Eggs
- 200gm Cows Milk Feta
- 250gm Bag of Baby Spinach
- 150ml Blue Top Milk
- 1 x Tbsp of Butter

Method

Heat the olive oil in a large frying pan on medium heat

Thinly slice the red onions and cook for about 10 minutes until very soft and starting to caramelize

Add the brown sugar, balsamic vinegar and water to the pan

Reduce heat and continue to cook for about 12-15 minutes until you have a jam-like consistency. Season to taste with salt.

Turn oven on 180 degrees fan bake.

While the onions are simmering drape sheets of filo pastry over a baking pan, overlapping them over the sides.

Evenly spread the spinach throughout the dish and crumble the feta throughout

Place caramelised onions evenly over the top.

Mix the eggs and milk and pour evenly over the pie.

Place a remaining layer of Filo over the top and roll the edges in.

Melt butter and brush it over the top.

Place in oven and cook until golden brown (approx 45 mins)