

# Spanakopita and “Greek” Roast Potatoes

## Ingredients:

- 2 lbs or so spinach
- 1 onion, finely chopped (I didn't have an onion so used onion powder, which I often do anyway because I hate little bits of onion in stuff)
- 8 oz or so feta cheese
- 2 eggs, beaten
- 1 pkg phyllo pastry
- olive oil
- minced or granulated garlic
- salt
- pepper
- nutmeg
- parsley
- melted butter

Clean and drain the spinach, squeezing to get rid of extra moisture. (I used frozen, and it was fine.)

Saute onion in some olive oil, then add the garlic, then the spinach and stir well. The recipe I had called for 4 Tbsp oil, I found I needed much more to coat the spinach the way you're supposed to. Do NOT add water!

Cover and cook gently five or six minutes.

Add seasonings—a Tbsp or so of parsley, maybe half a tsp each of salt and pepper? Your taste. But only a few whispers of nutmeg, as it can overpower. You can always add more later. Set aside to cool a little.

Crumble the feta into the beaten eggs.

If the spinach mixture has released and liquid, drain it. You might want to taste it to check the seasonings.

Add the egg/feta mixture and stir well. Set aside.

Use phyllo according to package instructions in a baking dish, brushing melted butter on each layer. They say to keep phyllo covered with a damp cloth; this was disastrous for me as damp phyllo is like damp toilet paper. I took the damp towel off and after a moment found it much easier to work with; if you're quick enough you shouldn't have problems with drying, but I don't like in a dry climate either.

I used four layers for the bottom. Then add the spinach, then cover with more phyllo and keep covering. I used six layers and thought it could have used more, but I love phyllo. So next time I'll probably use 8 layers for each. It's best if you can then put this in the fridge for half an hour to set.

Cut the top layers into a diamond pattern to allow steam to escape. Bake at 190 (375F) for 40 minutes or so until pastry is golden. Let sit ten minutes before cutting.

Parboil potatoes in their skins (I used new potatoes, which aren't red here. You might try fingerlings or similar small potatoes, too.) Drain. Cut the largest ones into pieces.

Preheat oven to 425 (210C). Pour olive oil into a roasting pan big enough for your potatoes, and heat the oil for ten minutes.

Add potatoes, pop back into oven. Check and stir them every fifteen minutes or so. They'll cook for about fifty minutes.

Fifteen minutes before the potatoes are done, add the following:

- a good sprinkle of salt (I like these salty, so I add a Tbsp or so.)
- a good grinding of pepper
- Oregano—a heaping half Tbsp or so
- Parsley—same
- nutmeg—a dusting, maybe 1/8 tsp?

Squeeze half a lemon over the top—to your taste, but I only gave it one squeeze.

Stir well, put back in the oven for the final fifteen minutes, and serve hot.

I was worried about these but they really were delicious, and lovely with the spanakopita.