

## Rhode Island's Best-Kept Food Secrets

### Spanakopita

Recipe by: Chef Jonathan Poyourow, RD, LD  
Yield: 4-6 servings

#### Ingredients

3 tablespoons olive oil  
1 large onion, chopped  
1 bunch green onions, chopped  
2 cloves garlic, minced  
2 pounds spinach, rinsed and chopped  
 $\frac{1}{2}$  cup fresh parsley, chopped  
2 eggs, lightly beaten  
 $\frac{1}{2}$  cup ricotta cheese  
1 cup crumbled feta cheese  
8 sheets phyllo dough  
 $\frac{1}{4}$  cup olive oil, for the dough



#### Method of Preparation

1. Preheat oven to 350 degrees. Lightly oil a 9-by-9-inch square baking pan.
2. Heat three tablespoons of olive oil in a large skillet over medium heat. Sauté onion, green onions and garlic, until soft and lightly browned. Stir in spinach and parsley, and continue to sauté until spinach wilts, about two minutes. Remove from heat and set aside to cool.
3. In a medium bowl, mix together eggs, ricotta, and feta. Stir in spinach mixture. Lay one sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan. Spread the spinach and cheese mixture into pan and fold overhanging dough over filling. Brush with oil, then layer remaining four sheets of phyllo dough, brushing each with oil. Tuck overhanging dough into pan to seal filling.
4. Bake for 30-40 minutes, until golden brown. Cut into squares and serve while hot.

*Chef's note:* The secret is out with this recipe: Narragansett Creamery. Narragansett Creamery started in 2007 when Mark and Pattie Federico decided to launch an artisan brand under their umbrella company, Providence Specialty Products. Visit: [www.richeeses.com](http://www.richeeses.com).