

# Spinach Pie

Serves 8

1 – Package Wewalka Puff Pastry dough  
1 – 10oz package of chopped spinach  
1 – Shallot, chopped  
2 – Cloves of garlic, chopped  
Enough olive oil to cover the bottom of a frying pan.  
1 – 8oz container of Feta Cheese Crumbles  
Juice of half lemon  
Cooking Spray

Pre heat oven to 400

Open package of chopped spinach and put spinach in colander, rinse with water and squeeze out the remaining water, allow to drain for at least an hour so that most of the moisture drains.

In a frying pan, add oil and heat, add shallots and garlic, cook until translucent.

Spray a 3 quart baking dish with cooking spray, set aside.

Roll out the dough and lightly roll a rolling pin over it to stretch it out. Then cut it in half and place half the dough in the bottom of the greased baking dish.

Add the drained spinach to the frying pan and cook tossing the shallots, garlic and oil together. Let it cook for a few minutes so that the rest of the water dissipates and the mixture is hot.

Dump the spinach mixture over the dough in the backing dish and spread out.

Sprinkle feta cheese evenly over spinach mixture.

Cover with other half of dough.

Spray top of dough with a light coating of cooking spray

Put in oven for about 45 minutes or until top crust becomes golden brown.