

Vegan Spanakopita



Ingredients

- 1 brown onion, diced
 - 350g spinach
 - 1 tsp dill (dried or fresh)
 - 1 tsp parsley (dried or fresh)
 - Salt & Pepper to taste
 - 225g of vegan feta of choice
 - 375g fillo pastry
 - Vegan butter, melted (for brushing)
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Method

- Pre-heat oven to 180c
- In a frypan with some oil, brown onions. Once browned, add spinach and salt and pepper to taste. Turn off heat once spinach has wilted
- Place mixture into a mixing bowl. Add dill and parsley and mix well
- Crumble feta to bowl and mix together with spinach mixture
- Oil an oven proof dish, then line the tray with one half of one fillo sheet, allowing the other half to hang over. Brush the half in the tray with melted butter and then fold the other half over the top top, brushing with butter
- Repeat this step until you've used about half of the fillo pastry
- Pour spinach mixture onto pastry, spreading evenly
- Top with remaining fillo pastry, repeating the same steps as before
- Bake in the oven for about 50-60 minutes or until pastry is lightly browned.

