

**For the Filling:**

2 lbs. Spinach  
1 Fennel Bulb (diced)  
1 Yellow Onion (diced)  
4 cloves Garlic (minced)  
½ Cup Dill (chopped)  
¼ Cup Mint (chopped)  
¼ Cup Parsley (chopped)  
¼ Cup Green Onion (sliced)  
8 oz. Ricotta  
8 oz. Feta  
2 Eggs  
1/4 tsp. Nutmeg  
Salt and Pepper  
Olive Oil

**Filo:**

1 Package Filo  
½ Cup Butter & ½ Cup Olive Oil (melted together)

**First, prepare your filling:**

In a sauté pan over medium heat, drizzle a tablespoon or two of olive oil  
Add onion and fennel and a pinch of salt  
Cook until nearly translucent (about 2-3 minutes)  
Add Garlic and spinach - cook about 1 minute.  
Add herbs, nutmeg and season to taste with salt and pepper  
Let cool  
In a separate bowl, crumble feta and ricotta together. Set aside

**While the mixture is cooling, prepare your filo:**

Preheat oven to 375°  
Get a pastry brush and 9x13 pan (or larger is fine).  
Remove filo from package  
Brush pan with butter mixture.  
Line with one sheet of filo\*, brush with butter mixture and repeat 4 more times.  
Drain any extra liquid off of the filling.  
Mix eggs in to filling  
Place filling in filo lined pan. Top with cheese mixture.  
Top with another 5-6 layers of filo, brushing with butter/oil mixture in between.  
Brush top layer of filo with butter mixture.  
Score top layer of filo with knife, not going all the way through the pie.  
Bake for about 30 minutes or until golden brown.  
Remove from oven and let rest. Cut and serve.  
ENJOY!

*\*Filo is a little tricky, if it tears, just piece it together, it won't make a difference with your final product.*