



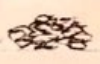






4 ~~lbs~~ lbs SPINACH WASHED, STEMMED, CHOPPED 
9 EGGS 
1 lb FETA  CRUMBLED 
12 OZ COTTAGE CHEESE 
2-3 BUNCHES GREEN ONIONS (LOOK BY THE RADISHES)
2 ~~tblsp~~ ~~tblsp~~ BASIL 
2 ~~tblsp~~ ~~tblsp~~ OREGANO 
6 CLOVES GARLIC CHOPPED FINE 
~~1~~ 1/2 TSP PEPPER 

- SAUTE GARLIC IN A LITTLE OLIVE OIL UNTIL
SOFT - NOT BROWN! -
ADD SPICES (BASIL, OREGANO, PEPPER)
AND ONION
COOK FOR JUST A FEW SECS →
TURN UP.

IN THE EGGS, ADD SPINACH (CHOPPED)
AND THE CHEESE
ADD GARLIC-ONION MIXTURE

MIX WELL.

LAYER ABOUT 8 SHEETS FILO, EACH ~~brushed~~ ~~brushed~~
w/ BUTTER, OLIVE OIL MIXTURE.

ADD FILLING

TOP w/ MORE BUTTERED FILO. ~~cut~~
TOP LAYER OF DOUGH

BAKE @ 375 FOR 45 MIN