

Feta and Greens Su-Bourek



INGREDIENTS

2 lbs fresh variety of greens –
spinach, kale, beet leaves

1 lbs sheep's milk feta cheese

3 eggs

1 cup milk

1 cup extra virgin olive oil

2 packages (2 lbs) phyllo dough

3 tbsp olive oil for greasing the
baking pan

Salt and pepper to taste

INSTRUCTIONS

Preheat the oven to 180 C / 350 F.

Wash the greens under a lot of running water, separate the leaves, and get rid of the stems. Tear the leaves by hand or chop with a knife and place in a deep bowl. Crumble the feta cheese into the bowl, season with some black pepper, and mash together until the leaves are broken and green juice has started to collect in the bottom of the bowl.

In another bowl, whisk together the eggs, milk, and olive oil until homogenous. Season with some salt and pepper and place next to the cutting board.

Grease a baking pan with high rims in olive oil. Set 4 dry phyllo dough sheets at the bottom of the pan with overlap, so their edges fall outside the pan.

Dip a phyllo sheet in the eggs and milk batter until soaked and place at the bottom of the pan in a wrinkled order. Repeat with 5-6 more sheets. Add ½ of the greens and feta mixture and level. Repeat with 5 more sheets, then add the other ½ of the leaves and 5 more sheets to cover.

Set the remaining edges of the first, dry sheets, to cover and flatten the bourek. Pour the remaining egg, milk, and oil batter on top and place in the center of the oven. Bake for 45-55 minutes until golden brown and crisp. Take out of the oven and let it sit for 15 min. Serve in personal portions with fresh tomatoes and onions.