

# GREENS & FETA PIE or TRIANGLES

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## INGREDIENTS

1 bunch Scallions, sliced into rounds  
1 bunch Red Russian Kale  
1 bunch Curly Kale  
2 Tablespoons Grapeseed Oil  
2 Tablespoons Red Wine Vinegar  
6-8 ounces Noble Springs Feta Cheese, crumbled  
1 Tablespoon Dill  
2 Eggs  
1 package Filo dough  
4 ounces Butter

## DIRECTIONS

Thoroughly wash and then chop the Greens into pieces about 1 inch square.

In a large pot, heat Oil and Scallions over medium heat until fragrant, about 5 minutes.

Add Greens a little at a time and stir to wilt.

Pour in Vinegar and let it evaporate before removing from heat.

Allow to cool before adding Eggs, Dill and Feta. Use your hands to blend it together and squeeze any large bits of cheese!

Prepare a slightly damp towel to lay over the Filo sheets whilst constructing the pie/triangles.

Use a pastry brush to lightly grease each sheet of Filo with Butter, then lay a second sheet on top.

Repeat for 8 layers if making a pie, or 4 if making individual triangles.

Place filling on top of dough in a baking pan and smooth out half of the Greens.

Add another 8 layers of Filo and then repeat to finish the pie.

Bake at 350F for about 20- 25 minutes and the top is golden brown.