

Quick Steps - Sausage Spanakopita

If this isn't your first time making this recipe, these are the quick instructions.

Prep Time 45 mins	Cook Time 30 mins	Total Time 1 hr 15 mins
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Course: Appetizer Cuisine: Mediterranean Keyword: Crispy, Savory Servings: 13 pieces

Equipment

- Pastry Brush
- Fine Mesh Strainer

Ingredients

- 8 oz. Pork Sausage ground
- ½ White Onion diced
- 10 oz. Frozen Chopped Spinach thawed and drained
- 5 oz. Whipped Cream Cheese
- 4 oz. Feta
- 1 tsp Crushed Red Pepper Flakes (optional)
- Salt and Pepper to taste
- 15 sheets Phyllo Dough
- ½ cup Butter melted

Instructions

1. Brown sausage
2. Add onion and drained spinach
3. Turn off heat, add cream cheese, feta, and red pepper flakes
4. Salt and pepper to taste
5. Brush half of lengthwise phyllo sheet with butter
6. Fold in half lengthwise
7. Place filling in top left corner, fold end over end to form a triangle
8. Place triangle seam side down on sheet pan lined with parchment
9. Brush tops of triangles with butter
10. Bake at 375° for 30 to 35 minutes until golden brown
11. Enjoy, (once cooled of course). :)