

## SPANAKOPITA ROLLS

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| 1/2 cup (125 mL) finely chopped onion                                    | 1 egg, beaten                 |
| 1 tbsp. (15 mL) olive oil  | 1/4 tsp. (1 mL) dill weed     |
| 1 pkg. (10 oz./300 g) frozen chopped spinach,<br>thawed and squeezed dry | Dash nutmeg                   |
| 8 oz. (250 g) ricotta cheese   | Dash freshly ground pepper    |
| 4 oz. (125 g) cream cheese, softened                                     | 15 sheets phyllo pastry       |
| 4 oz. (125 g) feta cheese, crumbled                                      | 1 cup (250 mL) butter, melted |

In a large frypan over medium heat, sauté onion in oil until tender. Reduce heat to low and add next 4 ingredients (spinach through feta cheese). Remove from heat and blend in egg and seasonings. Brush 1 sheet of phyllo pastry with butter. Top with 2 additional sheets of phyllo, brushing each sheet with butter. Spoon about 1/2 cup (125 mL) spinach filling into a 1 1/2 inch (3.75 cm) wide strip down long edge of pastry. Roll up pastry, jelly-roll fashion, to enclose filling. Place roll, seam side down, on a greased cookie sheet. Brush with butter. Repeat procedure with remaining filling, pastry and butter to make 4 more rolls. Freeze rolls for 30 - 40 minutes. Using a sharp knife, slice rolls into 1 inch (2.5 cm) pieces. Place pieces, seam side down, on a greased cookie sheet. Bake at 350°F (180°C) for 15 - 20 minutes or until golden brown. Serve warm. Baked rolls may be frozen for up to 1 month. Thaw in refrigerator before reheating. **Yield:** 6 dozen rolls.