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## Spanakopita

This spanakopita, or spinach pie, recipe is from Aaron Caramanis' "Ya Ya" (the Greek word for Grandmother).

### INGREDIENTS

Serves 12.

- 1/2 cup long-grain white rice
- 2 pounds baby spinach, rinsed well, stems removed, and coarsely chopped
- 1 bunch scallions, chopped
- 1 bunch fresh mint, chopped
- 1 bunch fresh flat-leaf parsley, chopped
- 3/4 cup olive oil
- 2 tablespoons soy sauce
- 2 teaspoons coarse salt
- 2 teaspoons freshly ground pepper
- 3/4 cup [Clarified Butter](#)
- 10 sheets phyllo dough, halved crosswise

### DIRECTIONS

1. Fill a medium saucepan with 1/2 cup water and add rice. Cover and place over medium-high heat and bring to a boil. Immediately reduce heat to a simmer and cook until almost all the water is absorbed, about 4. Remove from heat and let cool slightly.
2. In a large bowl, mix together spinach, scallions, mint, parsley, olive oil, soy sauce, rice, salt, and pepper and stir to combine.
3. Preheat oven to 400 degrees. Brush the bottom of a 9-by-13-inch baking dish with clarified butter. Lay one half sheet of phyllo dough in bottom of baking dish; brush with butter. Add another layer of phyllo dough, repeating process 8 more times to form crust.
4. Spread spinach mixture evenly over crust. Top with a half sheet of phyllo dough. Brush dough with butter and top with another half sheet of phyllo dough. Repeat process 8 more times to form top crust.
5. Cut pie into 3-inch squares. Transfer baking dish to oven and bake for 20 minutes. Reduce oven temperature to 350 degrees and continue baking until golden brown, about 40 minutes more. If crust begins to brown too quickly, cover baking dish with parchment paper-lined aluminum foil until filling is heated through.

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