



FRANKO'S FAVORITES

SPINACH AND FETA TRIANGLES

Melt 2 Tbsp. butter and sauté 1 8 oz. pkg. of frozen spinach that has been thawed, along with 3 finely chopped onions and ¼ cup finely chopped shallots. Remove from heat. Add 3 beaten eggs, 8 oz. chopped feta cheese, 2 tsp. nutmeg, salt and pepper to taste and beat well until combined. Divide 15 sheets filo pastry in half, lengthwise, then fold each sheet again in half, lengthwise and brush with butter. Place a tablespoon of filling on each end of strip of pastry. Fold corner of pastry over filling to form a triangle. Continue to fold pastry over in triangles to the end. Repeat with remaining pastry and filling. Place on baking sheet, brush with butter and bake at 375 degrees for 20 to 25 minutes, or until cooked. Makes 15 triangles.