

Savory Spinach Strudel

From Baking for Two (America's Kitchen) p. 47

Makes 2 servings

Time 40 minutes

2 ounces feta cheese (1/2 cup), crumbled
2 ounces (1/4 cup) whole-milk ricotta cheese
3 scallions, sliced thin
1/4 cup golden raisins
1 tablespoon pine nuts, toasted
1 tablespoon minced fresh oregano
1 tablespoon lemon juice
1 garlic clove, minced
1/4 teaspoon ground nutmeg
5 ounces frozen spinach, thawed, squeezed dry, and
chopped coarse
Salt and pepper
5 (14-9-inch) phyllo sheets, thawed
Olive oil



1. Adjust oven rack to middle position and heat oven to 400 degrees. Line rimmed baking sheet with parchment paper.
2. Mix feta, ricotta, scallions, raising, pine nuts, oregano, lemon juice, garlic, and nutmeg in medium bowl. Stir in spinach until well combined. Season with salt and pepper to taste.
3. Lay 1 phyllo sheet on clean counter with short side facing you and brush with oil, making sure to cover entire surface. Repeat, layering remaining 4 phyllo sheets and brushing each with oil.
4. Mound spinach mixture into narrow log along bottom of edge of phyllo, leaving 2-inch border at bottom and 1/2-inch border on sides. Fold bottom edge of dough over filling, then continue to roll dough around filling into tight log, leaving ends open.
5. Gently transfer strudel seam side down to prepared sheet and brush with oil. Cut four 1 1/2-inch vents diagonally across top. Bake strudel until golden brown, 20 to 25 minutes, rotating sheet halfway through baking. Let cool on sheet for 10 minutes before serving.