

Borek Recipe

Ingredients:

- 12 sheets of phyllo dough
- 2 cups fresh spinach leaves, chopped
- 1 cup crumbled feta cheese
- 1/2 cup finely chopped onions
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and pepper to taste
- Butter or olive oil for brushing

Instructions

Prepare the Filling:

- Heat 2 tablespoons of olive oil in a skillet over medium heat.
- Add the finely chopped onions and minced garlic. Sauté until the onions become translucent, about 2-3 minutes.
- Add the chopped spinach to the skillet and sauté until it wilts, usually about 2-3 minutes. Season with salt and pepper to taste.
- Remove the skillet from the heat and let the mixture cool. Once cooled, stir in the crumbled feta cheese.

Preheat the Oven:

- Preheat your oven to 350°F (175°C).

Assemble the Borek:

- Lay out one sheet of phyllo dough on a clean, dry surface. Brush it with melted butter or olive oil.
- Place another sheet of phyllo dough on top and brush it with butter or oil as well. Repeat this process until you have a stack of 6 phyllo sheets, all brushed with butter or oil.
- Spread the spinach and feta filling evenly over the layered phyllo dough.
- Begin rolling the phyllo dough and filling into a log. Roll it tightly to ensure the layers stick together.

- Place the log-shaped Borek in a greased baking dish, seam side down.

Bake the Borek:

- Brush the top of the Borek with a little more melted butter or olive oil to help it brown and become crispy during baking.
- Bake in the preheated oven for approximately 30-35 minutes, or until the Borek is golden brown and crispy.

Serve and Enjoy:

- Allow the Borek to cool slightly before slicing it into individual servings. Serve warm as an appetizer or a light meal. It's delicious on its own or with a side salad.