



Kale Phyllo Pie

Ingredients:

5 tablespoons olive oil, divided
2 large onions, finely chopped
32 oz frozen kale, thawed
1/3 cup chopped fresh dill
6 large eggs, beaten
1/2 teaspoon freshly grated nutmeg
3 tablespoons plain dry bread crumbs
1/2 pound good feta, coarsely crumbled
2 tablespoons unsalted butter, melted
12 sheets phyllo dough, thawed if frozen

Directions:

Special equipment: cheesecloth or a kitchen towel (not terrycloth); a 9-inch deep dish pie plate (at least 1 1/2" deep)

Preheat the oven to 375 degrees with rack in middle.

Heat 2 tablespoons olive oil in a large skillet over medium heat until it shimmers.

Add onions, 1 teaspoon salt, and cook, stirring occasionally, until translucent and golden, 10 to 15 minutes.

Using a large piece of double layered cheesecloth or a kitchen towel, place kale in center, gather up sides and twist tightly to squeeze out as much of the liquid as possible. Put kale into a bowl, then gently mix in the onions, dill, eggs, nutmeg, bread crumbs, and feta.

Combine remaining 2 tablespoons olive oil with melted butter.

Brush pie plate with some butter mixture. Line pie plate with 8 stacked sheets of phyllo dough, in a slightly overlapping, circular layer, brushing each with melted butter and letting the edges hang over the pan.

Pour the kale mixture into the middle of the phyllo and fold the edges up and over the filling (it won't reach the center to cover, not even close!).

Brush remaining 4 sheets phyllo with butter mixture, crumple them slightly, then arrange to cover exposed filling in the center.

Brush top with any remaining melted butter.

Bake until the top is golden brown and the filling is set, 45 to 50 minutes.

Check pie after 20 minutes and cover loosely with foil if top is beginning to brown too quickly.

Remove from oven and allow to cool at least 15 minutes before serving.