

Mini Spanakopita Triangles

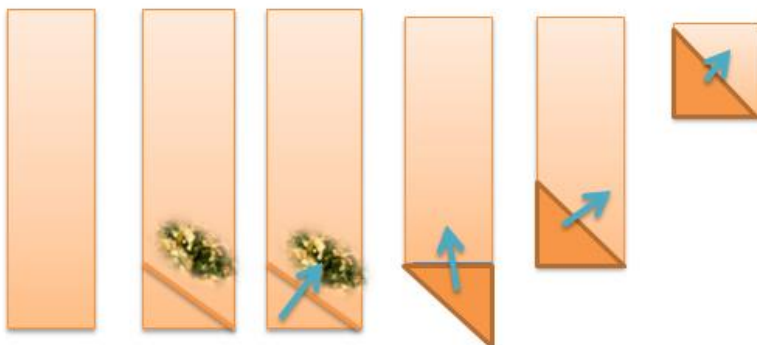
What you need:

- 1 teaspoon red onion, finely chopped
- 1 tablespoon of shredded fresh spinach
- 1 teaspoon of crumbled feta cheese
- A pinch of nutmeg & garlic granules
- 2 strips of filo pastry



What you do:

1. At one end of your pastry add the ingredients.
2. Fold one corner to make a triangle and continue folding the triangle in on its self until you've used all the pastry.
3. Place in a foil tray and in the fridge and cook at home.
4. (180°C/gas mark 4 for 15-20 minutes)



Keep folding the pastry until you only have one triangle left!