

SPANAKOPITA GRILLED CHEESE

4 sandwiches

3 tablespoons extra-virgin Greek olive oil or unsalted butter, plus more as needed

1 large onion

4 scallions, or 1 leek, chopped (and washed well, if using leek)

8 cups (160 g) chopped fresh spinach

1 cup (50 g) mixed chopped fresh dill, parsley, and/or fennel fronds

Pinch of freshly grated nutmeg

Salt and freshly ground black pepper

2 cups (300 g) large chunks Greek feta

8 (¼-inch-thick / 6 mm) slices good bread, preferably sourdough

In a large skillet, heat 1½ tablespoons of the olive oil or butter over medium heat. Add the onion and cook, stirring, until soft and lightly golden. Add the spinach and cook until wilted. Remove the mixture with a slotted spoon and drain well in a colander. Let cool.

Combine the spinach mixture with the fresh herbs. Season with the nutmeg and salt and pepper to taste. Mix in the feta.

Divide the mixture over 4 slices of the bread. Place the remaining 4 slices of bread on top.

In a large cast-iron or nonstick skillet, heat the remaining 1½ tablespoons olive oil or butter (or use both together over medium heat). Add the sandwiches, one or two at a time, and cook until golden on one side. Flip carefully and press down on the sandwich with a spatula to flatten slightly. Cover the pan and cook for a few minutes to help the feta melt more easily. Repeat with remaining sandwiches, adding more olive oil and/or butter to the pan as needed. Serve immediately.

My Greek Table: Diane Kochilas