

## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Spinach Spanakopita

#### Ingredients

- 16 oz bag baby spinach
- 1 ½ cups feta cheese
- 1 pkg phyllo sheets, thawed
- ½ cup butter, melted
- 1/3 cup grated parmesan cheese
- 2 shallots, minced
- 2 eggs
- 2 Tbs oregano
- 2 Tbs vegetable oil
- 1 Tbs lemon juice
- ½ tsp nutmeg, freshly grated
- ¼ tsp white pepper
- salt to taste(optional)

#### Directions

Heat 2 tablespoons vegetable oil over medium heat. Sauté the minced shallot for about 30 seconds or until tender. Add in the baby spinach. Cook until the spinach has wilted. Sprinkle with lemon juice and set aside to cool completely. Squeeze out any excess liquid using a colander or your hands.

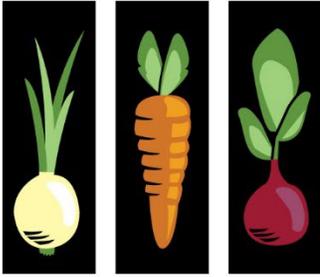
In a food processor, blend the eggs, cheeses, oregano, spinach, white pepper, and nutmeg together. Set it aside. With this amount of cheese, salt should not be necessary but here is where you will want to taste and add salt if needed to your taste.

To work with the phyllo dough, you will need a brush, pizza cutter, and slightly damp kitchen towel. You can use a knife if you do not have a pizza cutter handy but be extra careful. The phyllo sheets tear easily. You will work with two sheets at a time. The remaining sheets you will want to keep covered with the damp towel because the sheets will begin to dry. Brush one sheet generously with the melted butter. Lay the second sheet directly over the first and brush generously with butter. Cut into three long even strips.

Preheat your oven to 350F. Line a large baking sheet with parchment paper. Set it aside.

Place a spoonful of spinach filling at one corner of a strip then fold over to make a triangle. Continue folding upwards into triangles until you reach the end of the strip. Brush with more butter to seal.

Evenly arrange the spanakopita seam side down on the baking sheet and bake for 25-30 minutes until golden brown. Allow it to cool on the sheet for a few minutes before serving.



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### Italian Wedding Soup

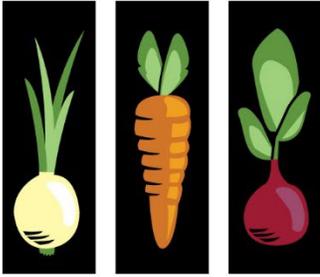
#### Ingredients

- 2 cups fresh spinach, roughly chopped
- 8 cups chicken broth
- 8oz ground beef
- 8oz ground pork
- ½ lb. acini di pepe pasta
- 4oz grated parmesan cheese
- 2 garlic cloves
- 1 egg
- ¼ cup breadcrumbs
- ¼ cup onion, minced
- ¼ cup Italian parsley, chopped
- Salt to taste

#### Directions

In a bowl, combine a half teaspoon of salt, onion, parsley, egg, parmesan, and garlic. Add the ground pork and beef. Mix until well combined then form into mini meatballs. Set it aside.

Bring the chicken broth to a slow boil. Carefully place the meatballs in the boiling broth. Cook the meatballs for about 5 minutes. Pour in the Acini di Pepe. Cook for about 10-15 minutes until pasta and meat are cooked through. Turn off the heat. Stir in the spinach. Season with more salt if needed.



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Spinach Dip

#### Ingredients

- 5 oz spinach, finely chopped
- 6 oz artichoke hearts, drained
- 3 Tbs butter
- 2 Tbs chives, finely chopped
- 2 garlic cloves, minced
- 1 cup sour cream
- ½ cup mayonnaise
- ¼ cup freshly grated parmigiano Reggiano cheese
- dash of cayenne pepper
- salt to taste

#### Directions

Heat the butter and garlic over medium heat, just until the garlic is fragrant. Remove from heat and stir in the spinach. Set it aside. The spinach will continue to wilt as the garlic butter cools.

In a food processor, combine the sour cream, mayonnaise, Reggiano, cayenne, and ¼ tsp salt. Process until well combined. Add in the artichokes and spinach mixture. Process until slightly chunky. Taste and add salt if needed.

Transfer the spinach dip to a serving bowl and top with chives. You can serve immediately but it is best to refrigerate for at least 30 minutes, so the flavors come together.