



## The Bergen Farmers' Market Recipe Collection

Enjoy these special recipes, using products from the Bergen Farmers' Market Saturdays until September 10 in Bergen  
[www.thebergenmarket.ca](http://www.thebergenmarket.ca)



### Easy Bergen Spinach Pie

Preheat oven to 425 F, grease 9 x 9" or 8 x 12" baking pan

- 300 grams +/- (10 - 12 oz) fresh Bergen Market spinach (or 2 pkg frozen spinach)
- 200 grams SweetMeadow Feta cheese (approx. 6 or 7 oz)
- 125 ml grated Parmesan cheese (1/2 cup)
- 175 ml finely chopped onion (1/2 - 3/4 cup)
- 2 Bergen Market eggs (can also add in the white left over from the glaze)
- 2 cloves garlic, crushed or minced
- 2 ml pepper (1/2 tsp) (salt to taste if desired)
- 5 - 6 sprigs each, fresh dill and parsley, finely chopped (or 5 ml (1 tsp) each, dried)
- 1 pkg frozen puff pastry (397 grams), thawed, divided in half
- 15 ml butter (1 tbsp), 15 ml (1 tbsp) olive oil
- 1 egg yolk, 15 ml (1 tbsp) milk, beaten together for glaze

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Cook spinach in a large sauce pan over medium heat with a small amount of water or orange juice, for 3 – 5 minutes for fresh or following directions for frozen, until well wilted, then drain. Can be done a day in advance and refrigerated.

Sauté onions, garlic, butter and oil in non stick pan over medium heat until translucent. Add spinach, dill and parsley. Stir until well mixed and heated. Remove from heat and let cool.

In large mixing bowl, lightly beat eggs. Crumble Feta cheese into small chunks and add. Stir in Parmesan cheese, pepper and salt if desired. Add spinach mixture and stir until combined.

On a lightly floured surface, with a rolling pin, roll ½ the puff pastry into a rectangle that will fit into the bottom of the baking pan and up the sides. Place carefully in pan. Add spinach filling. Roll the remaining ½ pastry into a rectangle that will cover the top of the pan, overlapping the edges slightly. Place over filling, tucking in edges. Brush top with egg yolk/milk mixture, sealing edges together. With a sharp knife, cut through top layer of pastry, making 8 or 9 or so pieces in the pan. Bake in preheated oven for approx. 25 minutes until pie puffs up and pastry is golden. Remove, cut into pieces along the precut lines. Serve hot.