

*From the kitchen of David and Jennifer Deaven*

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Servings: 6

5. fill (A) with skillet mixture in triangular flag-fold style, on 1/2 of a full phyllo sheet: place 1 T filling in lower right corner, fold filling corner to opposing corner, alternate working your way up to the end of the sheet.
6. Brush with (E), bake for 20 minutes until golden (not brown).

## Vegetarian/Spinach Borg

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- A: 8oz phyllo dough  
B: 1 onion, chopped  
3-4 mushrooms, sliced  
1/4C butter  
C: 10oz chopped spinach (one box)  
salt/pepper to taste  
D: 1/2lb muenster cheese, grated  
1/2lb mozzarella cheese, grated  
1 egg  
E: 1 egg, beaten
1. Thaw phyllo dough as directed on package (usually several hours).
  2. Saute (B) in skillet until onion is translucent.
  3. Defrost (C), squeeze all excess water from spinach, and add to skillet. Mix until spinach is evenly heated.
  4. Remove skillet from heat, add (D), mix thoroughly. Preheat oven to 350F.



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