

Greek Feta and Honey Phyllo Pie

Indulge in the flavors of Greece with this vegetarian phyllo pie filled with creamy feta cheese and drizzled with sweet honey.

The crisp and flaky layers of phyllo pastry make this dish an irresistible delight.



Main Dish

Greek

40 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 6 sheets of phyllo pastry
- 150g feta cheese, crumbled
- 2 tbsp honey
- 2 tbsp olive oil
- 1/4 tsp dried oregano
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 180°C (350°F).
- 2 Brush a baking dish with olive oil.
- 3 Layer 3 sheets of phyllo pastry in the baking dish, brushing each sheet with olive oil.
- 4 Spread half of the crumbled feta cheese on top of the phyllo pastry.
- 5 Drizzle 1 tbsp of honey over the cheese.
- 6 Sprinkle with oregano, salt, and pepper.
- 7 Repeat the layers with the remaining phyllo pastry, feta cheese, honey, and seasonings.
- 8 Fold the edges of the phyllo pastry over the top to create a rustic pie crust.
- 9 Bake in the preheated oven for 25-30 minutes, or until the phyllo pastry is golden brown and crispy.
- 10 Remove from the oven and let it cool slightly before serving.