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*by ewfood*

## Aginaropita

## Ingredients

A generous splash of olive oil  
3 tins artichoke hearts, drained  
1 leek sliced  
5 spring onions, chopped  
2 oz. fresh dill, chopped  
juice of 2 lemons  
3.5 oz. uncooked rice  
4 fl oz. water  
salt & pepper to taste  
4 oz. feta, crumbed  
4 oz. parmesan, grated  
1pkt phyllo pastry  
2 oz. butter, melted  
2 fl oz. olive oil

## Preparation

- 1 Preheat the oven to 180°C
- 2 In a large pan sauté the leeks and spring onions until soft, add the artichokes, lemon juice
- 3 rice and dill and season to taste
- 4 Add the water and bring it to a simmer, allow to simmer for a couple of minutes
- 5 remove from the heat and cool for a few minutes
- 6 Stir in the cheeses and season further
- 7 Combine the oil and butter in a cup, use a tsp. of this combination to grease the bottom of your pie dish
- 8 layer 6-8 sheets of phyllo as a base for your pie, brush each individual sheet with the oil and butter mixture
- 9 Add the pie filling and fold in any phyllo that might be sticking out
- 10 Layer an additional 8-10 sheets of phyllo on top ensuring that you brush the oil/butter mix onto each sheet
- 11 Bake the pie for 45min to an hour until the pastry has turned a rich golden brown.

## Cooks Note

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