



ZUCCHINI PIE
(Kolokithopita)

There are many recipes for zucchini pie. This one is a simple island dish.

1/2 cup Krinos Extra Virgin Olive Oil
2 pounds large zucchini, trimmed and shredded
2 large onions, peeled and finely chopped
2/3 cup crumbled Krinos Feta
1/2 cup short-grain rice or bulgur (cracked wheat)
1 bunch fresh mint, finely chopped (about 1 cup)
1 bunch fresh parsley, finely chopped
2 eggs, slightly beaten
Salt, black pepper, to taste
1 1-pound box Athens/Apollo fillo pastry

Heat 2 tablespoons olive oil in a large heavy skillet and add the zucchini (in batches if necessary). Cook over medium heat until soft and until most of the liquid has evaporated (about 8-10 minutes). Remove and place in a large bowl.

Heat 2 more tablespoons olive oil and sauté the onions until translucent. Remove and toss with the zucchini. Add the feta, rice, herbs, eggs, remaining olive oil and salt and pepper and toss well to combine.

Assemble the pie as detailed below in "Working with Fillo", baking it in a preheated 350°F oven for 50 minutes to 1 hour. Let it stand at room temperature for at least 45 minutes before serving.

Yield: 8-12 servings