

CHICKPEA, MINT, AND PARSLEY SPREAD

QUICK SPANAKOPITA



GREEK-STYLE SALAD



STRAWBERRIES WITH YOGURT AND PISTACHIOS



### QUICK SPANAKOPITA

PREP TIME: 15 MIN. TOTAL TIME: 55 MIN.

SERVES 4

- 3 tablespoons olive oil
- 1 large onion, finely chopped
- 3 garlic cloves, minced
- 1 pound baby spinach
- 1 large egg
- 1/4 cup fresh flat-leaf parsley, finely chopped
- 1/4 cup fresh dill, finely chopped
- 6 ounces feta cheese, crumbled
- 1 1/2 teaspoons coarse salt
- 1/4 teaspoon freshly ground pepper
- 10 sheets phyllo dough (each 17 by 12 inches), thawed if frozen
- 1/2 cup (1 stick) unsalted butter, melted

1. Preheat oven to 350°. Heat oil in a large skillet over medium heat. Add onion, and cook until softened, about 8 minutes. Add garlic, and cook, stirring, 1 minute. Gradually add spinach, and cook, stirring often, until wilted, about 5 minutes. Transfer to a bowl. Stir in egg, herbs, feta, salt, and pepper.
2. Lay 1 sheet phyllo on a parchment-lined baking sheet (cover remaining phyllo with a damp towel), and brush with butter. Repeat twice. Spread spinach mixture on center. Top with 3 more buttered sheets. Fold in sides. Butter remaining 4 sheets; crumple over top. Bake until dark golden, about 40 minutes.

MARTHA STEWART LIVING, MAY 2007

### STRAWBERRIES WITH YOGURT AND PISTACHIOS

PREP TIME: 5 MIN. TOTAL TIME: 5 MIN.

SERVES 4

*This last-minute dessert has an understated elegance that's most memorable when made with Greek yogurt. Available in many grocery stores, the yogurt has an incomparable richness, slight tang, and stand-a-spoon-in-it consistency.*

- 1 large container (about 16 ounces) Greek yogurt or other plain yogurt
- 1 pound fresh strawberries, stemmed if desired
- 2 tablespoons plus 2 teaspoons honey
- 1/4 cup shelled unsalted roasted pistachios (about 2 ounces), coarsely chopped

Divide yogurt and strawberries among bowls. Drizzle with honey, and sprinkle with pistachios.

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### CHICKPEA, MINT, AND PARSLEY SPREAD

PREP TIME: 10 MIN. TOTAL TIME: 35 MIN.

MAKES ABOUT 2 CUPS

- 1/2 cup olive oil, plus more for drizzling
- 1 medium onion, coarsely chopped
- 4 small garlic cloves, coarsely chopped
- 2 cups chickpeas, rinsed and drained
- 1/2 cup fresh mint, coarsely chopped
- 1/4 cup fresh flat-leaf parsley, coarsely chopped
- 2 tablespoons plus 1 teaspoon fresh lemon juice
- 1 1/4 teaspoons coarse salt
- Freshly ground pepper
- 2 to 4 warmed pitas, for serving

1. Heat 1/4 cup oil in a saucepan over medium heat. Add onion, and cook until softened, about 8 minutes. Add garlic, and cook, stirring, 2 minutes. Add chickpeas, and cook 3 minutes. Remove from heat; let cool 15 minutes.
2. Add chickpea mixture, mint, parsley, lemon juice, and salt to a food processor, season with pepper, and purée. With machine running, add remaining 1/4 cup oil in a slow, steady stream, mixing until emulsified. (Spread can be refrigerated in an airtight container up to 3 days.) Transfer to a serving bowl, and drizzle with oil. Serve with pitas.

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### GREEK-STYLE SALAD

PREP TIME: 15 MIN. TOTAL TIME: 15 MIN.

SERVES 4

#### FOR THE DRESSING

- 1/4 cup red-wine vinegar
- 1 teaspoon coarse salt
- 1/2 teaspoon dried oregano
- Freshly ground pepper
- 1/2 cup olive oil

#### FOR THE SALAD

- 12 ounces romaine hearts, leaves separated
- 1/2 cup pitted Kalamata olives (about 2 1/2 ounces), drained
- 1/2 cup peperoncini, drained
- 1/2 cup caper berries, drained
- 2 medium tomatoes, cut into 1-inch wedges
- 2 Kirby cucumbers, halved lengthwise and cut into 1-inch pieces
- 1 medium red onion, halved lengthwise and crosswise, then thinly sliced
- 4 ounces feta cheese, crumbled

1. Make the dressing: Whisk together vinegar, salt, and oregano, and season with pepper. Add oil in a slow, steady stream, whisking until emulsified.
2. Assemble the salad: Arrange lettuce on a platter. Scatter olives, peperoncini, caper berries, tomatoes, cucumbers, onion, and feta over top. Drizzle with dressing.

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