



Tyropita Triangles (Mini Cheese Pies)

Makes about 3 dozen triangles

Ingredients:

- 2 cups anothyro cheese (ricotta can substitute)
- ½ cup feta cheese, crumbled
- ½ cup Greek yogurt (2% or full fat)
- ½ bunch mint, chopped
- 1/3 cup olive oil
- 1 box of phyllo dough, thawed
- olive oil, as needed for brushing

Method:

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine the anothyro, feta, yogurt, mint, and olive oil. Mix very well with your hands until all the ingredients are well incorporated. Set aside.
3. Unwrap the phyllo dough and cover it with a clean, damp kitchen towel. Remove 1 sheet of the phyllo and place it horizontally in front of you on a work surface. Using a pastry brush, lightly brush it with olive oil. Top this with another sheet of phyllo, and brush that sheet with some olive oil as well. Using a sharp knife, cut the phyllo into 6 strips (about 12 x 2¾ inches).
4. Place 1 heaping teaspoon of filling near one corner of a strip, and then fold the corner of the strip over to enclose the filling, forming a triangle (the way you would fold a flag). Continue folding, keeping the triangle shape intact. If you have a little phyllo overhang, simply brush it with olive oil and fold it onto itself. Place your phyllo triangle on the baking sheet and brush the top with more olive oil. Continue making more triangles until you run out of phyllo dough or filling.
5. Bake the tyropita triangles for 10 to 15 minutes, or until golden brown. Cool slightly before serving.



Equipment list:

- baking sheet
- parchment paper
- cutting board
- mixing spoon
- large mixing bowl
- kitchen towel
- pastry brush
- teaspoon
- oven