

Fatayer with Spinach Recipe

Dough:

6 cups of flour
1 cup of milk
1 cup of vegetable oil
½ tsp salt
¼ cup lukewarm water

Mix all the ingredients and let it rest.

Filling:

4 lbs fresh spinach, washed and chopped
2 large onions, diced
1 ½ teaspoons salt
3 teaspoons sumac
Juice of one lemon
2 tablespoons olive oil

Mix the spinach with the salt and let it rest for 5 to 10 minutes. It will become soggy. Drain by squeezing the spinach. (This will prevent the fatayers from becoming soggy). Mix the onions, add the sumac and the juice of 1 lemon and the olive oil. Cut the dough into two inch pieces and roll out. Add one tablespoon of filling and fold the sides to create a triangle. Arrange the fatayers in a well-oiled pan and cook in a 400 degrees Fahrenheit oven until golden and serve.

