



Lamb and Spinach Pies

Ingredients

- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 1 leek, thinly sliced
- 1 tablespoon shallot, minced
- 1 teaspoon garlic, minced
- 1 teaspoon jalapeno, minced
- 1 scallion, thinly sliced
- 1 tablespoon fresh mint, chopped
- 1 tablespoon flat-leaf parsley, chopped
- 1 pound ground lamb
- 2 tablespoons [Fustini's Citrus Oregano Balsamic](#)
- 4 slices Preserved Lemons, seeds removed
- 8 ounces feta cheese, crumbled
- 1 tablespoon [Fustini's Garlic olive oil](#)
- 3 cups spinach
- 1 package filo dough, thawed
- 1 tablespoon butter
- 2 tablespoons [Fustini's Meyer Lemon olive oil](#)

Preserved Lemons

- 1 lemon, thinly sliced
- 1/4 cup [Fustini's Sicilian Lemon Balsamic](#)
- 1/2 cup sugar
- 1 teaspoon salt

Sharon's Hint

Make the Preserved Lemons a day ahead of time.

Directions

Step 1.

Heat Fustini's Single varietal olive oil in a large stockpot. Add the leek and sauté over medium-low until soft, 8-10 minutes. Add the shallot, garlic, jalapeno and scallion and stir to combine. Add the mint and parsley. Add the ground lamb and continue cooking until the meat is fully cooked and all the liquid has disappeared 10-15 minutes. Deglaze with Fustini's Citrus Oregano balsamic, and then add the Preserved Lemons. Continue cooking until most of the liquid is gone. Remove from the heat and set aside.

Step 2.

In a separate large sauté pan, heat the Fustini's Garlic olive oil until hot. Add the spinach and sauté until wilted and fully cooked. Remove from the heat and when cool enough, squeeze out any excess waters. Stir the spinach into the lamb mixture. Add the feta and combine thoroughly. Let this mixture cool.

Step 3.

Preheat oven to 375 degrees. Melt the butter in a small bowl and add the Fustini's Meyer Lemon olive oil. Working in batches, lay one sheet of filo on a work surface and brush lightly with butter/olive oil mixture. Lay another sheet of filo on top and brush again. Repeat with a third sheet of filo and brush the top. Cut the filo sheets into 3-inch strips. Place a tablespoon of the lamb filling on the end and fold the pie into a triangle, much like a flag would be folded. Lay the pies on a parchment-lined sheet tray, repeating the process until all are made. Bake until golden brown and slightly bubbly, 10-12 minutes. Serve warm.

Step 4. Preserved Lemons

Place the lemon slices into a medium bowl. Heat the Fustini's Sicilian Lemon balsamic, sugar and salt in a small saucepan and bring to a boil. Once the sugar has dissolved and the liquid boils, pour over the lemon slices and stir to combine. Cover and refrigerate overnight.