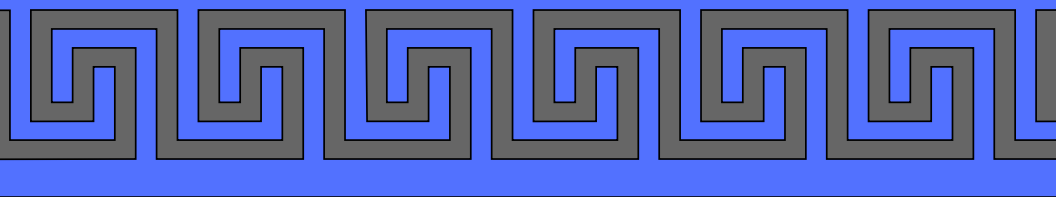


Tiropitakia



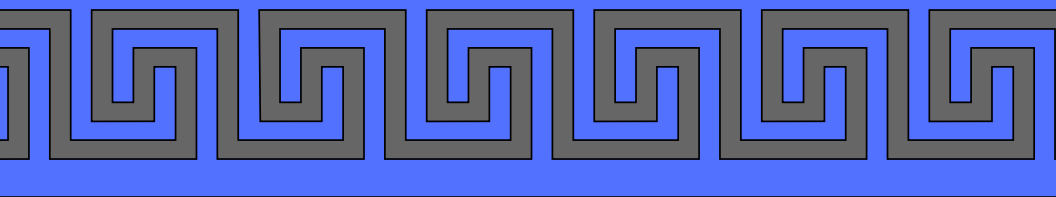


Ingredients

- 1 package Filo dough
 - 2 eggs
 - 1 package cream cheese
 - 1/2 lb. feta cheese
 - EVOO
- 



Directions

1. Wash hands for 20 seconds using warm water and soap, making sure to wash your wrists, under your fingernails, and in between your fingers.
 2. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper. If using frozen filo dough, be sure to thaw it in the refrigerator overnight.
 3. In a large mixing bowl, add cream cheese, feta cheese, and eggs. Wash hands after handling the eggs. Thoroughly mix these three ingredients together.
 4. Open the filo dough. To keep the filo from drying out, place a damp towel over the unused pieces.
 5. Using a pastry brush, “paint” EVOO over the sheet of filo. Fold the filo dough, making sure that you keep “painting” EVOO over any “dry” areas. Once you have folded the filo, so that it is 3 inches in width, place a dollop (about 1 tbsp.) of the cheese mixture on the bottom corner of the filo.
 6. Fold over the corner, so that you begin to create a triangle with the dough. Keep folding it diagonally, until you are left with a triangle.
 7. Place on a baking sheet. Repeat with remaining filo and cheese mixture. Cook for 30-45 minutes, or until the little triangles look golden brown and have puffed up.
 8. Enjoy!
- 



Nutrition Information

- Serving Size: 1-2 triangles
 - Calories: 103
 - Carbohydrates: 4g
 - Protein: 1g
 - Fat: 5g
- 