

Phyllo Pockets with Roasted Peppers and Feta Cheese

Recipe By Leah Barzel



Cooking and Prep: 
1.5 h

Serves:  12

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

The rich flavor of this dish, enhanced by its bold sauce, makes it a winning appetizer.

Ingredients (11)

Main ingredients

- 4 red peppers
- 7 ounces (200 grams) feta cheese (5% fat)
- 1/2 teaspoon black pepper
- 4 sheets phyllo dough

2 tablespoons Gefen Olive Oil

Pesto-Pistachio Sauce

1 tablespoon lemon juice

1 cup chopped fresh parsley

1 cup chopped fresh basil

1/3 cup raw pistachios

1/4 teaspoon salt

2 tablespoons Gefen Olive Oil

Start Cooking

Prepare Filling

1. Preheat oven to 450 degrees Fahrenheit and roast the peppers until soft and just turning black. Place in a paper or plastic bag until cool. Peel and slice in 1/2-inch slices.
2. Lower oven heat to 420 degrees Fahrenheit. In a bowl, combine the peppers with the cheese and black pepper.

Assemble

1. Lay one sheet of phyllo dough onto a flat surface and brush with olive oil. Lay a second sheet on top of the first and cut the two sheets into six squares.
2. Place one tablespoon of the pepper-feta mixture in the center of each square and close gently, pinching the two sides together in the center and then the other two sides. Use a drop of water to hold the sides together.
3. Repeat with the remaining two sheets of phyllo.
4. Place the filled dough pockets on a baking sheet lined with Gefen Easy Baking Parchment Paper and bake until golden.

Prepare the Sauce

1. Place lemon juice, olive oil, basil and parsley in a food processor and pulse until almost

smooth. Add pistachios and grind coarsely. Add seasonings and pulse until well blended.

To Serve

1. Arrange a phyllo square on a serving plate and spoon a tablespoon of sauce on top. Serve warm.

Credits

Photography: Daniel Lailah

Styling: Amit Farber