

Kalamata Olive and Leek Triangles

Will Make About 2 1/2 Dozen Small Triangles

Ingredients

1/3 Cup of Olive Oil
2 Medium Yellow Onions, Finely Diced
2 Leek, the white part and about 2 inches of the green, finely chopped
1 1/2 Cups of Pitted Kalamata Olives, Coarsely Chopped
(This can be done by hand or in a food processor with a couple of pulses)
1/4 Cup of Pine Nuts, coarsely chopped (Optional)
2/3 Cup Chopped Fresh Parsley
1/3 Cup Chopped Fresh Mint
1 - 1 Pound Box of Frozen Phyllo Dough, Thawed
1 Stick of Butter, Melted

Directions

- 1) Preheat oven to 350°F
- 2) Heat Olive Oil in a large Skillet for about 2 - 3 minutes on Medium Heat
- 3) Sautee the Onions and Leeks until translucent, about 6 - 8 Minutes, stirring occasionally and not allowing them to brown.
- 4) Take the onion and leek mixture off of the heat and fold in the Parsley, Mint and Pine Nuts, if using.
- 5) Prepare your cookie sheet by brushing it with butter.
- 6) To begin your work with the phyllo dough, remove the rolled up tube of phyllo sheets from the box and take it out of the plastic sealed bag that it is in.
- 7) Using a sharp knife score the phyllo dough all the way across, scoring it every 2". Following the marks that you just made, cut all the way through the rolled up tube of dough.
- 8) Working with 1 chunk of dough at a time, unroll the first piece and remove two sheets of dough, keeping them together. Using a pastry brush, brush the phyllo liberally with the melted butter, working in 1 swift motion from top to bottom. Do not brush back and forth with the butter, it will make your phyllo tear.
- 9) Place about 2 Tsp. of the filling at the bottom of each strip. Fold the portion with the filling to the left (or right) so you form a triangle. Then fold the piece upward, and then fold in the opposite direction of your first fold (right or left). Continue to do this until you've used up the entire strip of phyllo. Place on your greased baking sheet and brush the top once more with butter!
- 10) Continue to do this until all the mixture has been used up.
- 11) Bake in the oven for 20 - 25 minutes until golden brown. Remove from oven and serve right away!

If you want to cut your folding time down a bit, try spooning the mixture into the center of the phyllo strip. Then pick up the bottom of the phyllo and bring the end all the way up to meet the top of the dough. At this point the mixture will be totally covered by phyllo on the bottom and then fold it from left to right to form a triangle as described above!

*Also, all of these triangles can be made in advance and frozen when they remain uncooked. Prepare them in advance and simply take them out of the freezer when you have guests coming and pop them in the oven! If you wish to make any of these savory triangles entree size, simply cut the phyllo strips into wider pieces and serve 1 or 2 per diner with a salad or some soup! It is like a Greek Calzone!