



## CHEF JACQUIE'S RECIPE

### Greek Cheese Pie Bars



PREP TIME: 15 MIN

COOKING TIME: 50-60  
MIN

YIELD: 9 3X2" BARS

*A generational recipe to satisfy your tastebuds with this savory and flavorful Greek cheese pie served warm or room temperature. The exquisite combination of authentic Greek cheese and yogurt taken to the next level with onions, peppers and baked to a perfection will have you coming back for seconds and thirds! This traditional cheese pie is versatile and can be served as an appetizer or midday snack.*

#### Ingredients

- 15.5 ounces Anthotyro cheese (can replace with soft feta) (440g)
- 15 Tablespoons or 7 ounces + 1 Tablespoon room temp Kerrygold butter (200g)
- 1 cup plain Greek yogurt (240g)
- 4 eggs, (room temp)
- 1 onion (chopped small)
- 1 red pepper (chopped small)
- 1-1/2 cups Flour (can replace with gluten free flour)
- 1 teaspoon baking powder
- 2 teaspoons fine salt

#### Directions

1. **Sauté** red pepper with 2 tablespoons of EVOO for 2-3 minutes add pinch of salt. Drain and set aside.
2. **Sweat** onions in 1 tablespoon of butter and a pinch of salt. Drain and set aside.
3. **Beat together** yogurt and room temperature eggs.
4. **Cut** small diced cubes of Anthotyro cheese on a cutting board. Keep in the fridge until ready to fold in gently.
5. **Fold** in flour and baking powder in thirds and combine until fully incorporated.
6. **Fold in** cooked onions and cooked red peppers.
7. **Preheat oven** to 350 degrees fahrenheit. Butter a 9x9 Square Pan.
8. **Bake** for 50-60 min at 350 degrees fahrenheit and bake until golden brown.

#### Notes

- GoGreek Online Store (<https://gogreek.shop/>) is a great place to purchase the greek yogurt. It is a 24 hour online shopping website and delivery is available.
- Anthotyro cheese is a traditional Greek cheese. This soft mild flavored cheese is similar to ricotta cheese but firmer in texture. If choosing to replace with feta ensure it is a soft feta and not hard.
- Finished product should resemble a brownie, best cut squares. Cut into thirds, and cut into thirds 1 more time to result 3 x 2" bars. Serve warm or room temperature.



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