



Makaronopita (Macaroni-Cheese Pie)

Macaroni-Cheese Pie is a crowd-pleasing, easy dish to serve

Prep time: 20 minutes

Cook time: 50 minutes

Yield: 12 to 16 servings

Ingredients

½ package (8 ounces, or 227 g)

thick bucatini pasta

2½ cups (600 ml) whole milk

16 ounces (454 g) feta cheese,
crumbled

¼ cup (60 ml) olive oil, plus
more for greasing

1 teaspoon salt

1 teaspoon ground black pepper

5 large eggs

10 homemade (page 28) or
store-bought phyllo pastry
sheets (#4 or the thinnest
you can find)

½ cup (120 g, or 1 stick)
unsalted butter, melted

Directions

1. Fill a large pot with water and bring to a boil. Add the bucatini and cook for about 2 minutes under the recommended time on the package. Drain the pasta and transfer it to a large bowl.
2. To a separate large bowl, add milk, feta, oil, salt, pepper, and eggs and mix until well combined. Pour the mixture over the pasta and mix thoroughly.
3. Preheat the oven to 350°F (180°C). Grease 12 x 18-inch (30 x 46 cm) deep baking pan with oil.
4. Add 2 phyllo sheets to the prepared pan and let them overhang slightly. Add 4 more sheets, brushing the melted butter in between each sheet. Add the pasta filling to the pan, evenly spreading it out. Layer the remaining 4 phyllo sheets on top, brushing butter in between them, then fold in the overhanging edges of the dough into a nice crust.
5. Score the pie into 12 to 16 squares (this makes it easier to serve after it is out of the oven).
6. Bake for 40 to 45 minutes, until golden brown. Let cool for 15 minutes before serving.

Author: Gus Constantellis

Excerpted from *My Greek Mom's Recipes: She Died. I Wrote This Cookbook* (2026), published by Rock Point, an imprint of The Quarto Group.

About the Recipe: Makaronopita, also known as Macaroni-Cheese Pie, is a classic Greek comfort food that layers tender bucatini pasta, creamy feta, and rich eggs between flaky phyllo sheets. Easy to prepare and always a crowd-pleaser, it's great for family meals or informal gatherings.