

Silverbeet, feta & ricotta pie



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Preparation: about 30 minutes
Cooking: about 45 minutes
Serves: 6

2 tbs olive oil
3 bunches silverbeet*
6 green onions, thinly sliced
2 eggs, lightly beaten + 1 lightly beaten egg extra, for brushing
400g fresh ricotta cheese, crumbled
150g feta cheese, crumbled
Salt and ground black pepper
2 sheets frozen ready rolled puff pastry sheets
Lemon wedges and tzatziki dip, to serve

**You will need about 750g trimmed silverbeet leaves.*



Silverbeet

• Silverbeet is a nutritious vegetable providing several vitamins, including vitamin C (helps protect the body against infection, vitamins B6 and folate, and beta carotene which the body converts to vitamin A.

1. Preheat oven to 210°C (fan forced). Remove and discard stems and ribs from silverbeet. Wash leaves well, shake off excess water and place in a large saucepan. Cover and cook, stirring often, over high heat, for 4–5 minutes until leaves wilt. Drain well and set aside to cool slightly.
2. Meanwhile, place green onions, eggs, ricotta and feta into a large bowl. Season with salt and pepper to taste. Squeeze silverbeet between sheets of paper towel to remove excess water. Roughly chop and add to cheese mixture.
3. Defrost pastry sheets. Create a rectangle by brushing a 2cm edge of 1 pastry sheet with beaten egg, overlap the other pastry sheet and press to join. Spoon spinach mixture along the centre to form approx. 30cm long x 12cm wide log. Fold pastry border over spinach mixture. Pinch corners to seal. Brush pastry with beaten egg. Place on baking tray lined with baking paper. Bake for 40–45 minutes until pastry is golden. Serve with lemon wedges and tzatziki dip.

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