

Spinach, silverbeet & ricotta pie



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Preparation 30 mins | Cooking 50 mins | Serves 8

Olive oil, for greasing

1 bunch (about 1kg) silverbeet (see note)

2 bunches (about 350g each) English spinach, trimmed (see note)

2 free-range eggs

5 green onions (shallots), trimmed and thinly sliced

¼ cup finely chopped dill leaves

400g ricotta cheese, crumbled

100g feta cheese, crumbled

8 sheets filo pastry

Olive oil cooking spray

Tomato & olive salad, lemon wedges and chilli jam, to serve

STEP 1 Preheat oven to 180°C/160°C fan-forced. Grease a 20cm x 30cm x 3cm deep baking pan with oil.

STEP 2 Remove white stems and veins from silverbeet. Wash silverbeet and spinach leaves in cold water. Place wet leaves into a large saucepan and heat, tossing, over medium-high heat until just wilted. Drain well in a colander. Set aside to cool slightly.

STEP 3 Whisk eggs in a large mixing bowl. Add green onions, dill, ricotta and feta. Season with salt and pepper. Mix until well combined.

STEP 4 Firmly squeeze silverbeet and spinach leaves to remove excess moisture. Roughly chop and add to ricotta mixture. Mix until well combined.

STEP 5 Spray 4 filo pastry sheets with oil and layer into a stack. Place pastry stack into the prepared pan. Spoon over silverbeet mixture and smooth top. Spray remaining filo sheets with oil and layer into a stack. Place over silverbeet mixture and trim pastry edges. Score pastry into 8 portions. Bake for 40-45 minutes until golden and crisp. Serve with a tomato and olive salad, lemon wedges and chilli jam, if liked.

Note - you'll need about 350g trimmed silverbeet leaves and 120g trimmed spinach leaves.