

Spanakopita

Ingredients

- 300g silverbeet or chard **leaves cut in thirds, stalks cut in 1-2cm ($\frac{1}{2}$ – $\frac{3}{4}$ inch) pieces**
- 1 Tablespoon fresh dill **finely chopped**
- 1 Tablespoon fresh parsley **finely chopped**
- 1 Tablespoon fresh mint **finely chopped**
- Pinch nutmeg
- 3 spring onions **finely sliced**
- 1 Clove garlic **crushed**
- 2 large eggs **beaten**
- 200g (7 oz) feta cheese **crumbled**
- 6 Sheets Fillo pastry **thawed if frozen**
- 2 Tablespoons olive oil
- black pepper

Instructions

1. Blanch the silverbeet stalks in boiling water for 2 minutes, then add the chopped leaves and cook for 1 minute. Drain and refresh under cold water.
2. Leave the silverbeet to cool for 5 minutes, until cold enough to handle. Squeeze out the excess water (as much as you can) then roughly chop.
3. Mix the chopped silverbeet with the finely chopped fresh dill, parsley and mint, chopped spring onion, crushed garlic and beaten eggs.
4. Optional step: place the filling in the fridge for up to a couple of hours.
5. Preheat the oven to 180°C fan / 200°C / 356°F convection / 392°F.
6. Place a sheet of fillo pastry in a 20cm x 20cm / 8 x 8 inch baking tin, and brush with olive oil. Carefully place another sheet of filo on top and repeat with the other 3 sheets of filo, brushing each one with oil before placing the other sheet on top. Leave the edges overhanging the edge of the tin.
7. Pour the beaten eggs, silverbeet and herbs over the pastry and sprinkle over the feta.
8. Top with the remaining sheet of pastry and fold the edges of pastry back over the top.
9. Brush with oil and bake in the preheated oven for 20-25 minutes, until golden and crisp.
10. Can serve warm or at room temperature.