

Silverbeet and Feta Pies

Equipment:

Chopping boards and knives
Measuring cups and spoons
Large frypan
Wooden spoon
Baking trays
Pastry brush
Whisk

Ingredients:

4 tablespoons olive oil
2 onion, finely chopped (about 1 1/3 cups)
6 garlic cloves, finely chopped
4 bunches silverbeet, stems removed, coarsely chopped (about 900g)
400 g fetta, crumbled
½ cup fresh dill, finely chopped
½ cup fresh flat-leaf parsley, finely chopped
2 eggs, lightly whisked
24 sheets filo pastry, thawed if frozen
150g butter, melted

What to do:

1. Place a rack in the centre of the oven and preheat to 190°C. Grease 2 baking trays with butter or oil.
2. Heat a large frying pan over medium heat. Add oil and onion and sauté for 8 mins or until translucent. Add garlic and stir for 1 min.
3. Gradually add silverbeet, stirring, for 8 mins or until wilted. Using a slotted spoon, transfer mixture to a bowl and refrigerate until cool. Using your hands, squeeze excess moisture from silverbeet mixture and return to bowl.
4. Stir in fetta, dill, parsley, egg, 2 teaspoons of salt and 1/4 teaspoon of pepper.
5. Halve filo sheets to make 48 rectangles. Cover the filo with plastic wrap and a damp tea towel.
6. Place 1 piece of filo on a work surface (keeping remaining filo covered). Brush all over with butter. Top with another piece and brush with butter.
7. Top with 1/4 cup of filling in a rectangle shape about 3cm from bottom edge and 5cm from each side. Fold left side of filo over filling, then fold right side over. Fold bottom edge over filling and roll up tightly to enclose. Brush with butter. Place, seam-side down, on tray. Repeat to make 24 pies. Place in the fridge for 10 mins to chill.
8. Bake pies for about 30 mins or until deep golden brown. Transfer to a rack to cool slightly before serving.