Spanakopita

Equipment
Knife
Chopping Board
1 large bowl
Measuring spoons
Frying pan
Wooden spoon
Scissors
Pastry brush

Ingredients
¼ C Olive Oil
1 Onion, finely sliced
1 leek, white finely sliced
1/2 bch shallots, finely chopped
4 garlic cloves, crushed
1.2kg Silver beet or spinach (or mix of green leafy veg)
2 Tbspn chopped dill
2 tbspn picked parsley leaves
250g Feta cheese
150g Ricotta cheese
3 Tbsp grated Kefalotyri or parmesan cheese
4 eggs lightly beaten
1/4 tspn grated nutmeg
12 sheets filo pastry
120g butter, melted
1/2 tsp grated lemon rind

From the Garden
Swiss chard
Parsley
Kale
Eggs
Lemon

What to do

1. Preheat oven to 180C. Wash spinach and silver beet in cold water. Dry gently with paper towel. Cut into large strips with scissors.

2. Heat oil in a fry pan, add the finely sliced onion and leek, shallots and garlic. Cook for a few minutes until softened, add Swiss chard/spinach and the dill. Cook for 1-2 minutes until wilted. Drain and cool. Combine with cheeses, egg, nutmeg, lemon rind, S&P.

3. Brush a 2.5L baking dish with butter. Lay one sheet of filo on base and sides and brush with butter. Repeat with 5 more sheets. Spread the mixture over the top. Cover with remaining filo, brushing each sheet with butter. Trim excess pastry with kitchen scissors and tuck edges into sides of the dish. Brush the top with butter.

4. Bake 40mins or until golden. Rest 10 mins.