

SPANAKOPITA

Ingredients

- 1 tablespoon oil
- 2 onions - diced
- 10 stalks silverbeet – washed, sliced
- 1 egg – lightly beaten
- 250g fetta cheese - crumbled
- Salt, pepper and nutmeg
- 1 packet filo pastry
- 375g butter - melted



Method

1. Turn on oven to 180 degree.
2. Heat vegetable oil over a medium heat and cook onions until soft
3. Mix egg and cheese in a bowl
4. Add silverbeet
5. Add cooked onions
6. Season with salt pepper and grated nutmeg
7. Lay filo flat and brush with butter
8. Place a small amount of silverbeet mix on the filo
9. Roll and fold the filo into small logs
10. Place filo logs on a large baking tray
11. Brush with butter
12. Bake in the pre-heated oven for 15 or 20 minutes or until brown
13. Cool a little before eating