

Silverbeet, Feta and Potato Pie

Serves: 6

Prep time: 20 minutes

Cook time: 35 minutes



2 ½ serves per portion

Ingredients

900g potatoes, parboiled and cooled

150g feta cheese, crumbled

40g cheddar cheese

Cracked black pepper

3 tablespoons sour cream, reduced fat

1 egg

3 tablespoons milk, reduced fat

1 teaspoon sriracha (hot chilli sauce)

1 large bunch of silverbeet, blanched and cooled

5 sheets filo pastry, reduced fat



Everyday Food

Method

PREHEAT oven to 170°C. Line pie dish with baking paper.

CUT parboiled and cooled potatoes into slices and lay half over the base of the pie dish.

COMBINE half of the feta cheese with cheddar cheese and sprinkle over potatoes.

SEASON with pepper and place the remaining sliced potatoes over base layer.

MIX sour cream, egg, milk, sriracha and remaining feta together in a bowl and pour over potato.

CUT silverbeet leaves roughly in large pieces and lay over the potatoes.

SCRUNCH each sheet of filo into a loose ball and place on top of the pie.

BAKE in preheated oven for 35 minutes or until top is golden and crisp.

SERVE warm with a side salad.

Recipe courtesy of Yvonne Dalziel, Palmwoods Branch