



Super Green Filo Pie

with Ricotta



40-50min



2 Portions

We've taken classic spinach and ricotta pie and made it better for the family by loading it with extra green peas, zucchini and fragrant dried mint. Shaped as a tart, it also uses less pastry, which means it's lighter and lets the lemon-spiked veggie filling shine.

What we send

- filo pastry ¹
- zucchini, lemon
- ricotta ⁷
- baby spinach leaves
- garlic clove
- peas
- feta ⁷
- dried mint

What you'll require

- boiling water
- butter ⁷
- egg ³
- sea salt and pepper

Utensils

- baking paper
- oven tray
- pastry brush
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

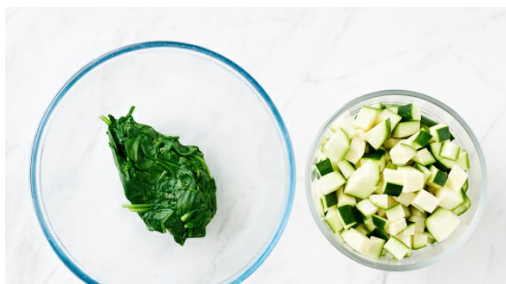
Reserve remaining pastry, tightly wrapped back in its plastic sleeve, for another use. Stored in the fridge, it should keep until the best before date on the packet.

Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

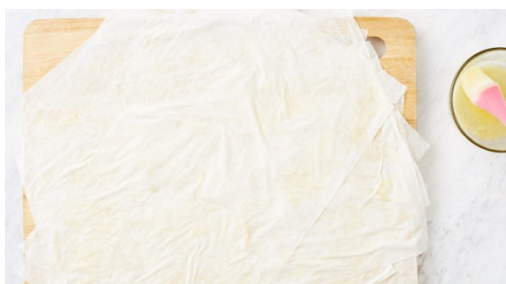
Nutrition per serving

Energy 905kcal, Fat 48.5g, Carbs 74.5g, Proteins 36.0g



1. Prepare vegetables

Preheat the oven to 180C. Trim and cut the **zucchini** into 1cm chunks. Put the **spinach** in a heatproof bowl, cover with boiling water to wilt, then drain. Cool under cold running water, then squeeze out as much water as possible. Rinse the **peas**, then shake dry.



4. Assemble pastry

Lay **1 filo sheet** on a sheet of baking paper. Brush with the **melted butter**, then top with another filo sheet, placing it at a slight angle. Repeat brushing and layering, placing sheets at an angle, until a full star shape has been laid and 8 filo sheets have been used (see cooking tip).



2. Make filling

Crush or finely chop the **garlic**. Put the garlic, **ricotta**, **1 tsp dried mint** (reserve remainder for another use) and **1 egg** in a large bowl. Crumble over the **feta** and stir to combine. Stir through the **zucchini**, **spinach** and **peas**. Season well with **salt and pepper**.



5. Add filing

Carefully transfer the **filo stack** on the baking paper to an oven tray. Spoon the **ricotta filling** into the centre and spread into a 25cm round.



3. Melt butter

Melt **50g butter** in a microwave or in a saucepan over low heat. Place the **filo pastry** on a work surface and cover with a clean damp tea towel.



6. Bake pie

Fold over the excess **filo**, scrunching the filo to form a rustic edge, then brush the edge with the **remaining butter**. Bake for 20-25 mins until the pastry is golden and crisp, and the filling is set. Meanwhile, cut the **lemon** into wedges. Cut the **pie** into wedges and serve with the lemon.