



## Super Green Filo Pie

with Ricotta



40-50min



4 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

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

## What you'll require

- boiling water
- butter <sup>7</sup>
- egg <sup>3</sup>
- 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

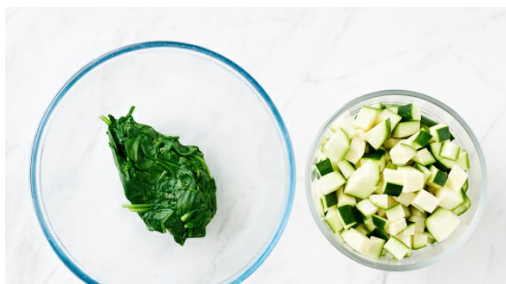
Reserve remaining pastry, tightly wrapped back in its plastic sleeve, for another use. Stored in the fridge, it should keep until the best before date on the packet.

### Allergens

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

### Nutrition per serving

Energy 915kcal, Fat 49.8g, Carbs 73.9g, Proteins 37.6g



### 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 16 filo sheets have been used (see cooking tip).



### 2. Make filling

Crush or finely chop the **garlic**. Put the garlic, **ricotta**, **2 tsp dried mint** (reserve remainder for another use) and **3 eggs** in a large bowl. Crumble over the **feta** and stir to combine. Stir through the **spinach**, **zucchini** 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 28cm round.



### 3. Melt butter

Melt **100g 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.