

DINNERLY



Cheesy Stuffed Pitats with Greens



20-30 minutes



2 Servings

These speedy cheese flatbread with ready-made pita bread instead of homemade dough make a tasty case for a little food cheating. Simply stuff with delicious haloumi, creamy feta, silverbeet and mint, pan-fry and you're off!

WHAT WE SEND

- Greek pita bread ^{1,6}
- haloumi ⁷
- feta ⁷
- mixed salad leaves
- Silverbeet Prepack
- dried mint

WHAT YOU NEED

- egg ³
- garlic clove
- olive oil
- salt and pepper

TOOLS

- baking paper
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

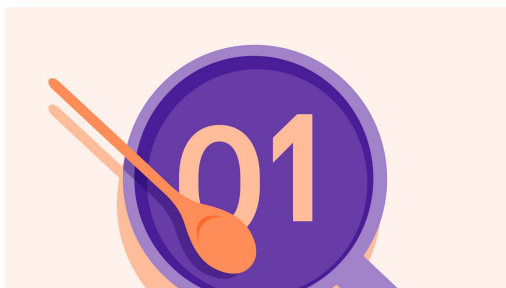
Reserve remaining mint and pita breads for another use.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 950kcal, Fat 50.0g, Carbs 69.8g, Proteins 50.4g



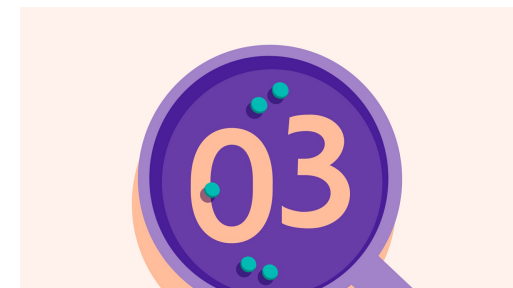
1. Prep ingredients

Preheat the oven to 170C and line an oven tray with baking paper. Thinly slice the **silverbeet** leaves and stems, keeping them separate. Crumble the **feta**. Coarsely grate the **haloumi**. Crush or finely chop **1 garlic clove**.



2. Make filling

Lightly beat **1 egg** in a large bowl. Heat **2 tsp olive oil** in a large frypan over medium heat. Cook **garlic** and **silverbeet stems**, stirring, for 3 mins or until softened. Add **silverbeet leaves** and cook for 2 mins or until wilted. Add **silverbeet mixture, feta, haloumi** and **1 tsp dried mint** (see cooking tip) to egg, season with **salt and pepper** and stir to combine.



3. Fill pitas

Put **3 pita breads** (see cooking tip) on a clean work surface. Divide the **silverbeet mixture** among the bread, placing it on one half of each pita only. Fold over to enclose.



4. Cook stuffed pitas

Heat **2 tsp olive oil** in each of 2 large or medium frypans over medium heat. Cook **1 or 2 stuffed pitas** in each pan (depending on the size of the pan), for 2 mins, pressing down with a spatula. Carefully turn over and cook for a further 1-2 mins until golden. Transfer to lined tray and warm through in oven for 5 mins. Repeat with remaining **stuffed pita**.



5. Get ready to serve

Slice the **cheesy pitas** into pieces and divide among plates. Serve with the **salad leaves**.



6. Kitchen hack

Whisk together 2 parts olive oil to 1 part balsamic vinegar to make a simple dressing for the salad. Or serve the cheesy pitas with lemon or lime wedges and squeeze over for extra zing.