

DINNERLY



Cheesy Stuffed Pitats with Greens



20-30 minutes



4 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

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

WHAT YOU NEED

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

TOOLS

- baking paper

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

ALLERGENS

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

NUTRITION PER SERVING

Energy 850kcal, Fat 47.8g, Carbs 57.1g, Proteins 45.0g



1. Prep ingredients

Preheat the oven to 170C and line 2 oven trays with baking paper. Thinly slice the **silverbeet** leaves and stems, keeping them separate. Crumble the **feta**. Coarsely grate the **haloumi**. Crush or finely chop **2 garlic** cloves.



2. Make filling

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



3. Fill pitas

Put the **pita breads** 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 **1 tbs olive oil** in each of 2 large or medium frypans over medium heat. Cook **1 or 2 stuffed pita** 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 the 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

 **Packed in Australia**
from at least 40%
Australian ingredients