



# Spanakopita with silverbeet

## Equipment

- Scale
- Cutting board and knife
- Frying pan
- Spatula
- Baking tray
- Baking paper

## Ingredients

- 10 sheets filo pastry
- 1 bunch of silverbeet
- 1 red onion, finely chopped
- 2 spring onions
- 2 cloves of garlic
- 1 egg, beaten
- 100g feta cheese
- a pinch of grated nutmeg
- salt and pepper to taste
- some melted butter or olive oil for brushing

## What to do

**Preheat the oven to 180C**

### Task 1 : Start by making the filling first

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### Task 2 : Mix filling

In a large mixing bowl Crumble the feta cheese and add the beaten egg. Mix in the nutmeg, spring onion and season. At this point you can add some chopped fresh herbs if you like. Add the silverbeet mix to the egg mixture and stir.

### Task 3 : Assemble the spanakopita

Line the bottom of the baking tray with baking paper. Layer (you may have to overlap) 5 sheets of filo pastry in the pan, lightly brushing each with melted butter before adding the next layer. Be careful to brush the edges so the pastry doesn't dry out. Spoon the silverbeet mixture into the pan on to the pastry and spread out evenly. Layer the final filo sheets on top of the mixture, brushing with melted butter again.

### Task 4 : Bake

Bake in preheated oven at 180C for 25-30 minutes, until golden and crispy.

