

Silverbeet Calzone

- 24 stalks of silverbeet, chard or kale (chopped)
- $\frac{1}{2}$ cup olive oil
- 2 garlic cloves, crushed
- $\frac{1}{2}$ teaspoon dried chilli flakes
- salt / pepper to taste.
- semolina, or plain flour for dusting
- 200g feta, crumbled
- 200g tasty cheese, grated.
- tub of caramelised onions if available.
- 1 quantity of pizza dough.

- * Heat a large saucepan with water to boil
- * Blanch chopped silverbeet in boiling water for 2 minutes. Drain + squeeze excess liquid from silverbeet.
- * Heat frypan with olive oil and garlic. Add the chilli flakes and blanched greens + season with salt + pepper. Cook for 5-10 minutes, stirring occasionally. Set aside. (add cheese + onion.)
- * Dust a work surface with semolina.
- * Divide pizza dough into 3 pieces + roll out into three circles to fit a pizza tray + place on oiled trays.
- * Divide greens mixture b/w the pizza bases + spread on "half" the base.
- * Fold over the other half + press sides together so you have 3 semi-circles.
- * Brush with oil and sprinkle with a few extra chilli flakes
- * Place in a hot oven (250°C) and bake until golden brown. + crisp.
- * Take out of oven + cut into pieces.