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## Silverbeet slice

### Ingredients

- 12 free range eggs
- 1 cup of chopped fresh herbs, parsley, oregano and chives
- 1 cup of chopped mint
- 1 brown onion finely chopped
- 8 spring onions finely chopped
- 900 grams of silverbeet chopped
- 3 cloves of crushed garlic
- 50 grams of butter
- 3/4 of a cup of cream
- 1 cup of tasty cheese
- 1/2 cup of mozzarella cheese
- 1/2 cup of Parmesan cheese
- Sea salt
- Black pepper
- 1 nutmeg grated
- 450 grams of ricotta
- 1 teaspoon of smoked paprika
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### Method

:Preheat the oven to 180 degrees Celsius

Line 2 large baking dishes with baking paper

:Place butter into a fry pan, add onion and garlic and cook until onions are soft, set aside in a large bowl.

:Place your washed and chopped silverbeet leaves into the pan, cook until softened then add to the onions.

: Combine egg, cream, ricotta, cheeses and herbs, mix through. Season with salt and pepper, add nutmeg and paprika

:Add silverbeet and onions to egg mix and stir all ingredients together.

:Place in your 2 baking dishes and cook for 20 minutes.

:Once cooked place a small amount on each plate ensuring everyone has a taste