

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 cheese, crumbled
200g tasty cheese, grated
tub of caramelised onions, if available

1 quantity pizza dough

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