**Empanada with Potato and Greens**

**Ingredients**

For the pastry

* 450g plain flour
* 90g of unsalted butter (softened)
* 30g butter
* 1 beaten egg
* 70ml chilled water
* ½ tsp of salt

For the filling

* 3-4 large baking potatoes
* 4-5 cups chopped spinach (a mix of greens; rainbow chard and silver beet)
* 1 clove of garlic
* 1 onion
* Salt & pepper
* 100g tasty cheese, grated
* 1tbsp of olive oil

Method:

**To make the empanada pastry**

1. In a large bowl mix the flour, salt and softened butter and combine and rub together using your fingers until you get pea sized pieces.
2. Stir in the iced water a little at a time and mix with a fork until you have a nice soft pastry dough. Knead together until the pastry comes together in a ball. Place in the fridge to chill for one hour.

**To make the filling**

1. Wash, peel and dice the potato into small cubes. Cook the diced potato for 10 minutes in salted boiling water until tender, then drain and reserve. Chop the spinach, peel and crush the garlic and peel and dice the onion.
2. In a large frying pan or wok heat the olive oil until it’s spitting. Cook the onions and garlic for four minutes until they begin to brown then add the spinach and sauté for 2 minutes while constantly stirring.
3. Drain off any excess juices from the spinach and the remove from the heat. Stir in the cooked potato. Mix in the grated cheddar cheese and season with some salt and pepper.

**Assembly and Cooking**

1. On a lightly floured work surface roll out the pastry dough and using a large 3.5 inch diameter round cutter, cut out circles of the pastry. Place a generous helping of the spinach/potato/onion/cheese filling onto each circle of pastry just off centre. Brush the edges with beaten egg and then fold over to form a semi circle. Crimp the edges together with a fork.
2. Repeat until all the ingredients are used.
3. Preheat the oven to 180°C, 350°F, Gas Mark 4.
4. Place the empanadas onto a lightly greased nonstick baking tray, brush the outsides with a little milk and cook in the oven for 10-15 minutes until golden brown.