**Greek Potato and Filo Spinach Pie**

**Ingredients**

**For the filling:**

* 2 medium potatoes, peeled and cubed
* 2 tablespoons olive oil
* 1 onion, finely chopped
* 2 garlic cloves, minced
* 300g mix of fresh spinach, warrigal greens & sweet potato tips
* 200g feta cheese, crumbled
* 2 large eggs, beaten
* 1 tablespoon fresh dill (or 1 teaspoon dried)
* 1 teaspoon oregano
* Zest of 1 lemon (if available)
* Salt & black pepper to taste

**For the filo layers:**

* 8-10 sheets filo pastry
* 75g melted butter (or olive oil for brushing)
* Sesame seeds (optional, for topping)

**Instructions**

1. **Prepare the Potato:**
   * Preheat your oven to 210°C (400°F).
   * Toss the cubed potatoes with a drizzle of olive oil, salt, and pepper. Spread on a baking tray and roast for 20-25 minutes until tender. Let cool slightly.
2. **Cook the Spinach Mixture:**
   * In a pan, heat 2 tablespoons of olive oil over medium heat. Sauté the onion until soft (about 5 minutes), then add the garlic and cook for 1 minute.
   * Add the spinach and cook until wilted (or warmed through if using frozen). Remove excess moisture if necessary. Let the mixture cool. If using potato tips add here. Warrigal greens need to be blanched.
3. **Mix the Filling:**
   * In a large bowl, combine the roasted potatoes, spinach mixture, crumbled feta, beaten eggs, dill, oregano, lemon zest (if using), salt, and pepper. Stir gently until well mixed.
4. **Assemble the Pie:**
   * Lower the oven to 190°C (350°F).
   * Brush a baking dish (approx. 9x13 inches) with melted butter or oil.
   * Layer 4-5 sheets of filo, brushing each sheet with butter as you layer. Let the edges hang over the sides.
   * Spread the filling evenly across the filo base.
   * Fold the overhanging filo over the filling, then layer 4-5 more filo sheets on top, brushing each with butter. Tuck the edges in to seal.
5. **Bake the Pie:**
   * Brush the top with extra butter and sprinkle with sesame seeds (optional).
   * Bake for 35 minutes until the filo is golden and crisp.
6. **Serve:**
   * Allow to cool slightly before slicing. Into 30 pieces.