**Ricotta Frittata**

* 1/4 cup Olive oil
* 1 cup Malabar spinach, washed and sliced
* 1/2 tsp dried oregano
* 3 sheets of Puff pastry, softened.
* 200g fresh [**ricotta**](https://www.taste.com.au/recipes/collections/ricotta-recipes), crumbled
* 6 Eggs, lightly beaten
* 1 cup milk
* 100g feta, crumbled
* 2 tbsp pepitas
* Small bunch parsley
* ¼ tsp thyme, picked
* Salt and pepper

**Method**

**Step 1**

Preheat oven to 200C/180C fan-forced.

Lightly grease a deep oven tray and line with baking paper.

Wash and pick the herbs and spinach and slice. Brush a large frying pan with oil, heat over medium-high and add spinach plus ½ teaspoon oregano. Cook for 1 minute or until spinach just wilts. Set aside to cool slightly.

**Step 2**

Combine spinach mixture, ricotta, egg, milk and ¾ of the fetta in a bowl. Season with salt and pepper.

Spread the puff pastry sheets across the tray making sure to have a little up the over the sides of the tray. Prick with a fork. Cut the third pastry sheet into 4 strips to create some extra crispy pastry. You can brush them with egg wash and bake on a separate tray.

**Step 4**

Bake the pastry for 6-7 minutes until it has begun to puff up and the edges turn golden. Take out of the oven and fill with the egg and ricotta mix. Combine pepitas and remaining fetta in a bowl. Sprinkle over frittata filling.

Bake the frittata for 20 to 25 minutes or until filling has just set and pastry is golden.

Cut into 30 servings (or as many as you need). Serve with the extra pastry if you have enough.