# Ingredients

## 3 cups Silverbeet, chopped (stems removed)

2 bunches English Spinach, washed well

1/3 cup CHIVES, finely sliced

¼ cup Parsley, chopped finely

250g cottage cheese

250g Feta Cheese

3 eggs, beaten lightly

1 tsp dried oregano leaves

2 sheets ready rolled PUFF pastry

Salt and pepper

1 lemon, quartered

1 egg, extra, beaten lightly.

# MEthod

1. Pre-heat the oven to 220oC. Grease a lamington pan (23x40cm approx.)
2. Put a pot of water on to boil with a pinch of salt.
3. Remove the stalks from the silverbeet and wash the English spinach. Blanch silverbeet leaves for 2 mins, then add the English spinach and cook for further two mins and drain. Cool the greens for about 5 minutes. Squeeze out excess water from the spinach, then place in a clean blue cloth and squeeze out remaining water. You want the spinach to be as dry as possible or the puff pastry won’t be crisp.
4. Chop the spinach and silverbeet very finely. Combine spinach, silverbeet, chives, parsely, cottage cheese, feta, eggs, dried oregano, salt and pepper to taste in a bowl; mix well.
5. Take the plastic off puff pastry and line the base and sides of the prepared pan. Ease pastry into pan.
6. Spread the spinach mixture evenly into the pastry. Spread the remaining pastry until it covers the filling, pinch the pastry edges together to join, leaving no holes. Brush the pastry lightly with the extra egg.
7. Bake the pie for about 15 minutes or until golden brown on top. Reduce the oven temperature to ~~220°C~~ (180°C fan-forced) and bake for a further 15 to 20 minutes or until the pie is cooked through.
8. Allow to cool. Remove from tray and cut into 30 serves.
9. Serve with lemon wedges