

Spinach cheese slice

Ingredients:

Spinach (I use a 260g bag of young spinach) washed, dried and shredded
1 onion finely chopped
200g feta cheese cut into small cubes
125g cheddar cheese grated
Pepper
4 large eggs beaten until frothy
1 pack of filo pastry (which usually contains 12 sheets)
Olive oil

Method:

Combine the spinach, onion, feta cheese, cheddar cheese and pepper in a large bowl. Mix well. Pour the beaten eggs onto the mixture and mix again. Trim the filo pastry to fit a greased baking dish 25cm x 25cm. Place a sheet of pastry in the dish, brush with oil. Add 5 more sheets of pastry brushing oil between each sheet. Press the spinach mixture firmly onto the pastry. Cover with the remaining 6 sheets of pastry, brushing between each layer with oil. Brush the top with oil. Cut into rectangles and bake in a moderate oven for 45 minutes or until golden brown.

This recipe has been submitted by Alison Haynes she says... 'This is a recipe which I have been making for about 40 years so it is very well tried and tested! It's a slightly adapted version of a recipe in a book called 'Best Recipes from The Australian Women's Weekly'. It's super easy and very tasty, either hot or cold. We like to have it with a baked potato, mixed salad and coleslaw. This makes enough for 4 – 8 people depending on how big their appetites are!'

