



GREENS PIE



USE IT UP GREENS PIE



Prep time



Cook time



Serves

NEED

1 onion, sliced

2 garlic cloves,
sliced

Greens (we used
spinach, zucchini,
broccoli and
silverbeet)

1 sheet of
frozen pastry

Cheese, grated
(we used
cheddar)

1 tbsp olive oil

Salt and pepper to
season

A quick and easy way to use up veggies in your crisper - it's a family dinner winner!

HOW

1. Sauté onion over medium heat until fragrant.
2. Add sliced garlic and the thinly sliced stems of any greens.
3. Once softened, add any other vegetables and cook until soft.
4. Season with salt and pepper.
5. Cool veggie mix, then pile it in the middle of a puff pastry sheet, fold the edges in and top with grated cheese.
6. Bake at 190c for 30-35 minutes, until golden. Enjoy!

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**