



LEFTOVER GREENS FILLO PIE

A Wasty recipe brought to you by
OzHarvest and Antoniou Fillo Pastry

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INGREDIENTS

5 broccolini stems, finely chopped
2 tbsp olive oil
3 spring onions, finely sliced
1 bunch silverbeet or spinach, washed, dried and roughly chopped
1 zucchini, grated
150g bag of kale and spinach leaves
200g ricotta cheese
2 eggs
1/4 cup parsley, finely chopped
1 tbsp mint, finely chopped
1 tbsp dill, finely chopped
1/3 cup Parmesan or Pecorino cheese, grated
Salt and pepper to season
1 packet Antoniou Fillo Pastry
250ml olive oil or 250g butter, melted

FIGHT FOOD WASTE TIPS

Use up your greens

This recipe is flexible and can take whatever greens you have in your fridge – get creative and resourceful.

Pie tin

For this recipe, we used a pie tin measuring 28cm in diameter.

METHOD

For this Fillo Pastry recipe, take your fresh Fillo Pastry out of the fridge at least 2 hours before use to bring it up to room temperature.

Prepare the broccolini by blanching it in some boiling water for 3 minutes until tender. Strain and place broccolini in a large mixing bowl.

Heat the olive oil in a pan over a medium heat. Add the spring onions and cook for 2 mins until soft. Add the silverbeet or spinach and stir to combine. Add the zucchini and bag of salad leaves. Allow the mixture to cook and soften for approx 5 minutes.

Remove from the heat and drain any excess liquid. Place the cooked greens into the bowl along with the broccolini.

Add the ricotta, eggs, herbs and Parmesan cheese to the greens mixture and stir thoroughly to combine. Season the mixture and set aside. Pre-heat your oven to 180°C.

TO ASSEMBLE THE PIE

Layer half the fillo pastry in a medium sized pie pan or baking tray, brushing every sheet with olive oil or butter. Place the greens mixture on top of the layered pastry and fold in any overhanging ends.

Repeat the layering process with the remaining fillo pastry, tucking in the top sheets to tidy up. Brush the top with olive oil or melted butter and bake in a pre-heated moderate oven for around 45 minutes or until golden brown.

Allow the pie to cool for 30-40 mins before slicing and serving.

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