

## Greek style pie

*Serves 4*

**200g spinach leaves, washed**

**100g sun-dried tomatoes in oil, drained and chopped**

**100g feta cheese, crumbled**

**1 x 410g tin sweet corn drained**

**2 eggs, beaten**

**250g filo pastry, thawed**

**60g butter, melted**

*To serve*

**Green salad**

**1** Preheat the oven to 180°C/gas mark 4 and grease and line a shallow baking tin.

**2** Cook the spinach in a little water in a saucepan until it has wilted, for about three to five minutes. Leave it to cool until it can be handled. Drain the water from the spinach and chop roughly.

**3** Mix the spinach with the sun-dried tomatoes in a bowl. Add the feta cheese, sweet corn and the eggs, mixing them in well.

**4** Unroll the filo pastry, spread out a single sheet onto a clean floured surface. Cover the rest of the pastry with a damp tea-towel. Brush the single sheet of pastry with melted butter and drape it into the baking tin, letting the edges of the pastry hang out over the edges of the tin. Place another sheet of pastry on top, brush with melted butter and repeat this, making three layers.

**5** Spoon the filling onto the pastry and fold the protruding edges of the pastry in towards the centre, scrunching them up and making sure that the filling is completely covered. Brush the top with melted butter.

**6** Put the pie into the oven and bake for about 30 minutes or until it is crisp and golden brown. Serve warm with a green salad.

Fat	52g	Carbs	27g	Energy	634kcal
Protein	15g	Sodium	2.1g	Fibre	1g



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