

Greek lamb and spinach pie



★★★★★

0:30 Prep • 1:10 Cook • 4 Servings • Capable cooks

Crisp golden flaked pastry tops this Greek-style lamb and spinach pie.

INGREDIENTS

- ☐ 2 teaspoons extra virgin olive oil
- ☐ 1 brown onion, finely chopped
- ☐ 400g lamb mince
- ☐ 3 garlic cloves, crushed
- ☐ 250g packet frozen chopped spinach, thawed, drained
- ☐ 3 eggs, lightly beaten
- ☐ 100g feta, crumbled
- ☐ 100g fresh ricotta, crumbled
- ☐ 1/2 cup finely grated parmesan
- ☐ 1/3 cup finely chopped fresh mint leaves
- ☐ 1/3 cup finely chopped fresh flat-leaf parsley leaves
- ☐ 1 teaspoon finely grated lemon rind
- ☐ 1/2 teaspoon ground nutmeg
- ☐ 10 sheets filo pastry
- ☐ 80g butter, melted
- ☐ 1 lemon, cut into wedges
- ☐ 80g mixed salad leaves
- ☐ 250g cherry tomatoes, halved

METHOD

- Step 1** Heat oil in a large frying pan over medium heat. Add onion. Cook, stirring, for 5 minutes or until softened. Increase heat to high. Add mince. Cook, breaking up with a wooden spoon, for 3 minutes or until browned. Add garlic. Cook, stirring, for 1 minute. Remove from heat. Set aside to cool completely.
- Step 2** Using your hands, squeeze excess moisture from spinach. Place in a large bowl with eggs, cheeses, herbs, lemon rind and nutmeg. Add cooled lamb mixture. Season with salt and pepper. Mix well.
- Step 3** Preheat oven to 180C/160C fan-forced. Grease a 7cm-deep, 20cm square ovenproof dish.
- Step 4** Place 1 filo sheet on a flat surface. Brush with a little butter. Top with 1 filo sheet. Repeat to make a stack of 5 sheets. Repeat with remaining filo and butter to make a second stack of 5 sheets. Cut each stack in half crossways. Line pan with filo stacks, slightly overlapping pastry on base of pan and allowing excess pastry to hang over edges of pan. Spoon lamb mixture into pan. Fold excess pastry over mince mixture to enclose. Brush pastry with remaining butter.
- Step 5** Bake for 1 hour or until pastry is golden and crisp. Stand in pan for 10 minutes. Cut into pieces. Serve warm or at room temperature with lemon wedges, salad leaves and tomato.