

Spinach pies

INGREDIENTS

1 Bunch of spinach

¼ Brown onion

40g feta cheese

½ cup grated cheese

1 Teaspoon dill

4 eggs

100ml milk

Salt and pepper to taste

3 sheets puff pastry

DIRECTIONS

1. Preheat oven to 200 oC.
2. Cut the puff pastry sheets into 16 squares, push each square into a cup cake tin.
3. Chop the spinach nice and small, cross chop the onion and dill.
4. Grate the cheese, and crumble the feta.
5. Place a little bit of spinach, onion, cheese and feta into the bottom of the pastry in the tin.
6. Whisk the egg and milk together then pour over the spinach mixture making sure you don't over fill.
7. Place the other pastry sheet on top.
8. Place in oven for approx. 20 minutes or until golden brown.