

# Autumn vegetable Pie

## Ingredients

4 Eggs

300ml Cream

½ Onions

1 Cup Silverbeet chopped

2 Garlic cloves

1 Cup cherry tomatoes

1 Medium capsicum

2 Spring onions

Pinch of salt, pepper and nutmeg

Puff pastry

Butter/ oil for frying

## Method

1. Preheat the oven to 180 oC
2. Peel and dice the onion, cross chop the garlic, shred the silverbeet.
3. Slice the cherry tomatoes in half, dice the capsicum and slice the spring onions.
4. Melt the butter and oil in a frying pan and sauté the onion and capsicum for 3 mins then add the garlic, then add the silverbeet for another 1 min.
5. In a large bowl whisk the eggs, milk, salt, pepper and nutmeg.
6. Combine all ingredients then pour into a casserole dish, place puff pastry on top, brush egg on top and pierce with a knife 6 times.
7. Bake for 35-40 mins until golden brown.