

roast vegetable pie



ingredients:

1kg pumpkin, peeled, cut into 2cm pieces
2 golden sweet potatoes, peeled, cut into 2 cm pieces
2 red onions, coarsely chopped
4 garlic cloves, crushed
1 small fresh red chilli, seeded, finely chopped
60ml extra virgin olive oil
2 tbs dried cranberries
2 tablespoons Italian herbs
2 eggs
2 very large handfuls of spinach stems removed and coarsely chopped
150g fresh ricotta
150g feta, crumbled
3 sheets puff pastry
2 tablespoons sesame seeds

step one: Preheat oven to 200°C. Place the pumpkin, sweet potato, onion, garlic and chilli in a roasting pan. Add oil and toss to coat. Bake for 20 minutes or until the pumpkin is tender. Toss/turn halfway through cooking. Stir through the cranberries and herbs. Bake for 10 minutes or until cranberries soften slightly. Set aside and allow to cool.

step two: Wilt the spinach only if you want to – it is not necessary. To wilt, place in a bowl of boiling water for 2-3 minutes. Drain and squeeze to remove excess liquid.

step three: Beat the eggs in a separate bowl. Add the ricotta and feta and stir through. You can add the chilli and herbs to the egg mix if you forgot to add to the roasting vegetables. Add the cooled vegetables and spinach then mix gently to combine all ingredients.

step four: Line either a pie plate or a 9 litre casserole dish with 2 sheets of pastry leaving plenty of overhang. Pour in vegetable mix and cover with the last sheet of pastry. Fold and pinch around the dish

step five: Bake at 180°C until golden and crisp. Allow to cool for 10 minutes before serving.

helpful hints:

- If opting to use filo pastry, the pie requires 12 sheets. Brush with butter and layer the sheets first.
- You can use any vegetables.
- Add diced chicken breast.

Enjoy!