



Rainbow Chard and Fetta Triangles

Makes approx 20

Ingredients

- 1 bunch rainbow chard (about 14 leaves)
- 1 bunch spring onions
- 3 cloves garlic
- 200g ricotta
- 200g fetta
- Filo pastry

Equipment

- Knife
- Chopping board
- Saucepan
- Bowl
- Baking tray

Method

1. Preheat oven to 200 degrees Celsius
2. Wash rainbow chard, discard stems and roughly tear leaves, place in saucepan
3. Cover and cook gently until wilted (2-3 minutes)
4. Set aside to cool
5. Squeeze out excess liquid and finely chop, place in a bowl
6. Heat 2 tablespoons of oil in a small saucepan
7. Add spring onions and garlic, cook for 2-3 minutes, add to bowl
8. Add ricotta, fetta and mix together
9. Lay out pastry
10. Spread 1 heaped tablespoon of mixture at end of pastry
11. Fold over corner to corner to form triangle
12. Brush with olive oil
13. Bake in oven until golden brown