

Spinach Cheese Slice

Next person to cook this please take a good photo and send it in!

Ingredients

- 1 pack frozen spinach
- 250g feta cheese
- 125g grated cheddar cheese
- 1 diced onion
- 5 eggs (beaten)
- 60g butter
- 6 sheets filo pastry
- Pepper

Preparation method

1. Combine spinach & onion in a bowl.
Add crumbled feta and cheddar cheese, and pepper.
Mix well.
2. Paint filo sheets with melted butter (3 folded each for the bottom & top).
3. Press spinach mixture into prepared pastry & pour over the beaten eggs.
4. Cover with pastry & butter.
5. Bake at 160°C – 45 minutes.

Cut into squares to and serve!