

VEGETARIAN POTATO PARCEL



Serving: 4

Prep Time:

INGREDIENTS

- 3 medium potatoes, cubed
- 30ml (2 tbsp) olive oil

- Salt and freshly ground black pepper, to taste
- 1 red onion, finely chopped
- 2 garlic cloves, finely chopped
- 5ml (1 tsp) dried chillies
- 30g fresh sage
- 50g feta cheese, crumbled
- Filo sheets

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Put the potatoes in a mixing bowl and toss through 15ml (1 tbsp) oil and season well, roast for about 20 minutes.
3. Heat the remaining oil in a frying pan and sauté the onion, garlic, chilli and sage for a minute. Add the potatoes and adjust the seasoning.
4. Lightly grease a baking tin, place one sheet of filo in the tin brushing the bottom and sides with a little melted butter. Then add another piece of filo going in the other direction. Brush with more butter and repeat with two more sheets.
5. Spoon the potato mixture into the filo and scrunch the filo over to cover, brush with a little butter and bake until golden and crispy for about 20 minutes. Serve while still hot.