

Lockdown Dinners – Filo Pie

Ingredients

- Filo Pastry
- Garlic
- Onion Jam
- Broccoli Heads
- Mushroom
- Red Chilli
- 3 large courgettes
- Quinoa / Couscous
- Halloumi
- Feta

Recipe

1. Start by draining and drying the halloumi
2. Cut the stalks off the mushrooms but keep chunky
3. Chop the chilli and put to one side
4. Put a good splash of oil in a pan and start to fry your halloumi until the waters evaporated and there's an even brown colour. Once the halloumi is evenly browned all over, take them out the pan and put it on top of some kitchen paper.
5. Crush your garlic cloves, remove the skin and put to the side alongside the chilli
6. Cut the courgettes in half vertically and grate them
7. Add a bit of rock salt into the courgette and leave to one side for 5 minutes
8. In the meantime, put another little splash of olive oil into the pan
9. Add in your mushrooms and garlic
10. Add the broccoli and chilli after a couple of minutes
11. Once the vegetables have begun to cook but the broccoli is still quite hard, take the pan off the heat and put to one side
12. Put a colander into a pan and place a clean tea-towel inside it
13. Place the shredded courgette into the tea towel and squeeze the liquid out into the colander
14. Put the courgette into a bag on the side
15. In the bowl of courgette add cooked quinoa, all the cooked vegetables and the halloumi (broken into chunks)
16. Then add a spoon of onion chutney and mix it all together
17. Pre-heat your oven to 180 degrees
18. Grab your ready made filo pastry and roll it out flat and brush it with melted butter
19. Add another layer of filo pastry and do the same (repeat 3 times total)
20. Add a sprinkle of black pepper and place all the layers of filo pastry into your pie dish
21. Once the Pie's lined, push in the pie filling and crumble to Feta on top
22. Now place some more butter brushed Filo pastry on top, one layer at a time until the entire top is covered finishing it off with a sprinkle of salt.
23. Put the pie into the oven and cook for 30 minutes
24. Take the Pie out and tuck in!

