

Less than 1 hour

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

Filling:

- 1 bunch Swiss chard, leaves and stalks separated
- 1/2 cup olive oil
- 1 onion, finely sliced
- 3 discs (about 50g each) feta, crumbled
- 1 cup (about 125g) grated white mature cheddar
- 1 punnet (20g) dill, chopped
- 1 punnet (20g) parsley, chopped
- 2 extra-large eggs, whisked
- Grated peel of 1 lemon
- Salt and milled pepper

Tart shell:

- 1 roll (400g) PnP puff pastry
- 1 egg yolk, whisked

Method

1. Preheat oven to 180°C.
2. Finely chop chard stalks and leaves separately.
3. Heat oil in a pan and sauté stalks and onion for 2 minutes, or until soft.
4. Add leaves and cook until wilted. Set aside to cool.
5. Stir through remaining filling ingredients and season.
6. Roll pastry to a 5mm thickness, creating an oval shape.
7. Place pastry on a lined baking tray and place filling in the centre.
8. Fold up sides to create a border and pinch seams to secure

9. Brush pastry with egg.
10. Bake for 30 minutes, or until golden and cooked through.
11. Serve warm.

[Browse more vegetarian recipes here.](#)