

Less than 45 minutes

Serves 4

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Ingredients:

- 1 Tbsp (15ml) olive oil
- 1 large red onion, sliced
- 4 cloves garlic, chopped finely
- 1 tsp (5ml) ground cumin
- 1 tub (230g) LANCEWOOD® Medium Fat Plain Cream Cheese
- 2 packets (400g each) baby spinach (shredded swiss chard works well too)
- 3 discs (about 50g each) feta cheese, crumbled
- ½ packet (10g) dill, chopped
- Juice (60ml) and grated peel of 1 lemon
- Salt and milled pepper
- 8-10 sheets phyllo pastry
- ¼ cup (60ml) butter, melted
- Handful pumpkin seeds and sesame seeds (optional)

Method

1. Preheat oven to 180°C.
2. Heat oil in a pot and sauté onion for 3 minutes or until softened.
3. Add garlic and cumin and fry for a minute.
4. Stir in cream cheese and spinach until cheese melts and spinach wilts.
5. Remove from heat and add feta, dill, lemon and seasoning.
6. Spoon mixture into a 10cm x 25cm tray or ovenproof dish.
7. Brush phyllo sheets with butter.
8. Scrunch phyllo sheets roughly and place on filling, covering entire dish.
9. Sprinkle with pumpkin and sesame seeds.
10. Bake for 12-18 minutes or until golden.
11. Serve hot.