

Veggie rainbow picnic pie

Ingredients

- 450g butternut squash, peeled, sliced and cut into small chunks
- 2 Tbsp olive oil
- 1 large onion
- 550g small waxy potatoes, peeled and sliced
- 2 x 375g blocks all-butter puff pastry
- Flour, for dusting
- 1 x 320g ready-rolled sheet all-butter puff pastry
- 2 tbsp breadcrumbs
- 300g pack cooked beetroot, sliced
- 450g roasted red peppers, drained
- 200g block feta cheese
- 150g frozen peas
- Small bunch each parsley and mint, chopped
- 10 eggs
- 2 tbsp sesame seeds



HEAL

HEALTHY EASY ACCESSIBLE LOCAL

FOODS

Method

Step 1 – Heat oven 200C/180C fan forced. Toss the squash in 1 tbsp oil and some seasoning and roast for 20 mins until soft. Meanwhile, fry the onion in the remaining oil for 10-15 mins over a low heat until golden and boil the potatoes for 8 mins until soft. Drain the potatoes and leave the veg to cool.

Step 2 – Reduce oven to 180C/160C fan forced. Line a 20cm x 30cm baking tin with long double thickness strip of baking paper (to help lift out when done). Squeeze the two blocks of pastry together then roll out on a floured surface- the pastry should be about the thickness of a \$1 coin. Use the pastry to line the tin, leaving excess pastry hanging over the edges.

Step 3 – Sprinkle the breadcrumbs over the base. Layer in the beetroot slices, peppers, squash, onions, feta, potatoes, peas and herbs, seasoning well between each layer. Beat the eggs and pour slowly over the filling until most of it has sunk through the layers, saving a little to glaze the top. Press the pastry sheets together, then use some kitchen scissors to trim the excess pastry, leaving about 2cm. Roll the edges in to seal, then press them firmly with a fork. Brush with egg, sprinkle with seeds, then use the fork prongs to mark our 12 portions. Bake for 1 hr and 20 mins until pastry is golden and crisp. Leave to cool before slicing. Enjoy!

