



Sweet Potato & Feta Spanakopita

Servings: 4-6

Prep Time: 20min

Cook Time: 40min

Ingredients

- 500 g sweet potato; peeled and cubed
- 2 spring onions; finely chopped
- 80 g feta cheese
- Pinch of cinnamon
- Pinch of nutmeg
- 1 tbsp. (15 ml) cultured cream
- Salt and freshly ground pepper
- 500 g phyllo pastry
- ¼ cup (60 ml) butter; melted
- 2 tbsp. (30 ml) sesame seeds; for garnish

Directions

1. Boil the sweet potatoes in a pot of water for about 10 min. or until soft and cooked through. Strain and place in a bowl. Mash until smooth then stir through the spring onions, feta cheese, cinnamon, nutmeg and cultured cream. Season with salt and pepper and allow to cool completely before using.
2. Unroll the phyllo pastry and keep it covered under a damp tea towel to prevent it from drying out while making the spanakopita. Place one sheet of phyllo pastry onto a clean working surface and slice into long strips about 6 cm – 8 cm wide. Brush one strip with melted butter and place a small spoonful of sweet potato mixture on the bottom left hand corner.
3. Fold the bottom right hand corner over the mixture, creating a triangle. Continue to fold in triangles until completed. Repeat this until mixture is finished.
4. Place spanakopita onto a baking tray and brush the tops with a little melted butter and sprinkle with sesame seeds
5. Bake in a preheated oven at 180°C for about 30 min. or until golden brown and cooked through.
6. Serve warm with green chutney.