

# Feta Triangles (4-6 person)

## Ingredients

- 1 large bunch spring onions, finely chopped
- 1 large bunch parsley, chopped
- 1 small bunch dill, chopped
- 450g feta cheese (2 packs), crumbled
- 2 medium eggs
- 50g butter
- 1 pack filo pastry

## Method

1. Put the spring onions, parsley and dill. Add these to a bowl and crumble in the feta.
2. Beat the eggs and stir. Season with salt and pepper.
3. Melt the butter gently in a small saucepan. Use a pastry brush to grease a baking tray with some of the melted butter. Brush the remaining butter over the filo sheets as you need. Cut a sheet of filo pastry into a long strip (in half lengthways will work but you can make them smaller). Brush with butter. Add a small amount of mixture to the bottom corner leaving a little space around the edge to seal the parcel at the end. Fold the corner up into a triangle. Keep folding until you have a triangular shaped parcel. Brush with butter and pop on the baking tray. Continue with the remaining mixture and filo. Freeze any leftover filo. Bake at 200C/ 180C fan for 30 – 40 minutes or until crispy.

