Eggplant, spinach & feta strudel

Serves 4

Ingredients

- 5 sheets filo pastry (Antoniou brand)
- 2 tbs olive oil
- 2 tbs tomato paste
- 1 garlic clove, crushed
- 300g bought chargrilled eggplant, drained on paper towel
- 50g baby Silver beet leaves
- 150g reduced-fat feta, crumbled
- 1 tbs pine nuts

Method

1. Preheat oven to 220°C. Place the filo on a clean work surface. Cover with a clean tea towel, then a damp tea towel (this will prevent it drying out). Brush 1 filo sheet with a little oil. Top with another sheet and brush with oil. Continue the layering process with the remaining filo sheets and oil.

2. Combine the tomato paste and garlic in a small bowl. Spread filo evenly with tomato mixture. Top with eggplant, leaving a 2cm border around the edges. Sprinkle with spinach and feta. Fold in the ends and roll up firmly to enclose filling. Place on a baking tray and brush with any remaining oil. Bake in preheated oven for 15 minutes or until golden brown and cooked through. Remove from oven.

3. Meanwhile, heat a non-stick frying pan over medium-high heat. Add the pine nuts and cook, stirring, for 2-3 minutes or until toasted. Cut strudel into 4 slices. Divide among serving plates and sprinkle with pine nuts. Serve immediately.