**Kitchen Garden Program:**

**Silverbeet and Ricotta Pasties**

Makes 12 small pasties

**Ingredients:**

1 big bunch of silverbeet  
250g ricotta  
1 onion  
2-3 cloves of garlic  
1 tbs nutmeg  
Juice of half a lemon  
Puff pastry  
3 eggs  
Diced bacon *(optional)*

**Method:**

Preheat the oven to 250C.  
Finely dice the onion and mince the garlic.  
Cook the onion and garlic (and bacon) in a frypan until translucent then leave to cool.  
Cook the silver beet in boiling water for a few minutes then drain and rinse under cold water.  
Remove as much excess water as possible then roughly chop the silver beet.  
Mix the onion, silver beet, ricotta, nutmeg, lemon juice and one beaten egg in a bowl.  
Spoon the mixture onto pastry sheets and fold the corners together.  
Beat the remaining two eggs together with a little water and brush off the pasties.  
Bake in the oven for 20-25 minutes or until golden brown.

You can make your pasties as big or as small as you like. Add a splash of tomato sauce. Yum!