**Spinach and Cheese Rolls**

**Ingredients**

½ bunch (500g) silverbeet  
1 bunch (250g) spinach  
¼ cup finely chopped fresh chives  
¼ cup finely chopped fresh dill  
½ tsp dried oregano  
2/3 cup (125g) cottage cheese  
2/3 cup (125g) fetta cheese, crumbled  
2 eggs  
2 sheets frozen butter puff pastry, partially thawed  
1 egg, beaten lightly, extra  
2 tbs finely grated parmesan cheese

**Method**

1. Preheat oven to 220°C. Line an oven tray with baking paper.
2. Cut the stalks from the silverbeet and spinach. Drop the silverbeet and spinach in a large pan of boiling salted water. Boil for 2 minutes; drain. Rinse under cold water, drain well. Place in a clean tea towel; squeeze out excess water. Chop silverbeet and spinach finely; place in a large bowl with herbs, cheeses, eggs and salt and pepper to taste.
3. Cut the pastry sheets in half to make 4 rectangles. Spoon a quarter of the filling down the length of each pastry piece. Brush edges with a little of the extra egg, fold pastry over the filling, with edges overlapping. Cut in half to make 8 rolls. Place rolls on prepared tray, seam side down. Brush with egg, sprinkle with parmesan. Bake for about 20 minutes or until browned.