



# Ricotta and Filo Triangles



## Ingredients

- 50ml olive oil
- 1 carrot, peeled and coarsely grated
- 4 rainbow chard, washed and finely sliced or snipped with scissors
- 2 silver beet, washed and finely sliced or snipped with scissors
- 12 sage leaves, finely sliced or snipped with scissors
- 100g ricotta cheese
- 100g cheddar cheese, grated
- 100g butter, melted
- 1 packet filo pastry

## Preparation

1. Preheat oven to 180C.
2. Heat olive oil in a non-stick frypan over a medium heat. Add carrot, rainbow chard, silver beet and sage. Season with a little salt and pepper and cook until soft, about 5-10 minutes. Place in a bowl and allow to cool. Stir through ricotta and cheddar cheese.
3. Brush one sheet of filo pastry with butter and place another sheet on top.
4. Cut into 5 strips. Place a spoonful of ricotta mix at the bottom of each strip.
5. Fold up into triangle shapes until you reach the end. Brush with butter to seal. Repeat until all the mixture is used. Bake for 10-15 minutes or until golden and puffed up. Serve with tomato ketchup.
6. Makes about 24