



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# BEEF, KALE & FETA FILO GALETTE WITH TZATZIKI



PREP  
**20 min**



COOK  
**45 min**



SERVES  
**4**

## INGREDIENTS:

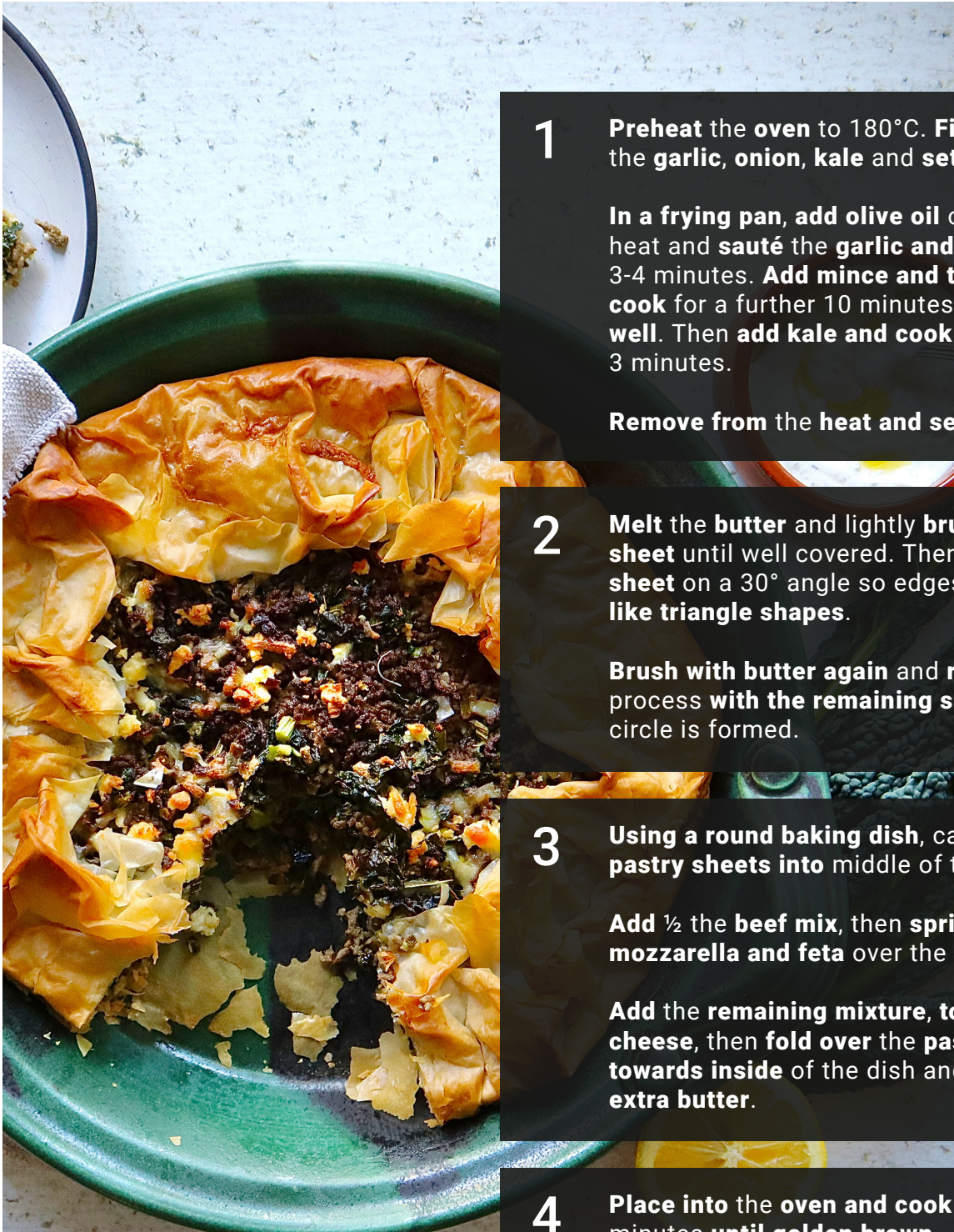
- > 10 Filo Pastry Sheets
- > 500g Beef Mince
- > 1 Brown Onion
- > 2 Garlic Cloves
- > ½ Kale Bunch
- > 100g Feta
- > 200g Tzatziki Dip
- > 100g Mozzarella Cheese
- > ½ Tbsp Ground Cumin
- > ½ Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 125g Butter
- > Olive Oil



# METHOD – GET COOKING!



**1** Preheat the oven to 180°C. Finely chop the garlic, onion, kale and set aside.

In a frying pan, add olive oil over high heat and sauté the garlic and onion for 3-4 minutes. Add mince and the cumin, cook for a further 10 minutes, stirring well. Then add kale and cook for a further 3 minutes.

Remove from the heat and set aside.

**2** Melt the butter and lightly brush a filo sheet until well covered. Then add another sheet on a 30° angle so edges hang over like triangle shapes.

Brush with butter again and repeat this process with the remaining sheets until a circle is formed.

**3** Using a round baking dish, carefully place pastry sheets into middle of the dish.

Add ½ the beef mix, then sprinkle some mozzarella and feta over the mixture.

Add the remaining mixture, top with more cheese, then fold over the pastry edges towards inside of the dish and brush with extra butter.

**4** Place into the oven and cook for 35 minutes until golden brown.

Serve warm with tzatziki yoghurt and a squeeze of lemon juice.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftover pastry sheets in the same way but using stone fruits, apples, pears or even berries as dessert and serve with cream or ice cream.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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