

Garden Gozleme

Ingredients

8 soft tortillas

1 small piece firm fetta cheese

½ tsp nutmeg

3 spring onions

4 eggs, beaten

1 bunch of dandelion leaves, kale and silver beet

1 large handful parsley

1 small handful mint

Salt and pepper

What to do:

1. Mash fetta in large bowl with fork.
2. Beat eggs and nutmeg in small bowl and add to fetta.
3. Finely slice spring onion.
4. Pick, wash and chop leaves.
5. Wash parsley, pick and wash mint and finely chop together.
6. Combine ingredients in large fetta bowl and season with salt and pepper.
7. Lay 4 tortillas on clean bench and divide mixture between tortillas.
8. Spread mix to edges and cover with remaining tortilla to make a sandwich.
9. Heat large fry pan with a little oil and cook on both sides.
10. Cool slightly and cut into diamonds to serve.