

Bacon & Egg Filo Pies



Serves 2

Ingredients:

2t oil
¼ small onion
½ rasher bacon
2 sage leaves
1 egg
1/3C cream
30g feta cheese
Pinch salt and pepper
2 sheets filo pastry
1T butter
2 cherry tomatoes



Method:

1. Preheat oven to 180°C.
2. Dice onion and bacon
3. Sauté onion, bacon and sage for 3 minutes until onion is soft. Allow to cool
4. Whisk egg with cream then crumble in feta and season with salt and pepper.
5. Grease muffin tin.
6. Lay out 1 sheet of filo and brush with melted butter.
7. Top with second sheet.
8. Cut filo into 4 even strips. Then cut each strip in half.
9. Take 2 pieces of filo and arrange them in each of the muffin tins to make 4 filo nests.
10. Divide bacon mixture between filo nests and spoon in egg mixture.
11. Top with halved cherry tomatoes.
12. Bake 15 minutes.