



Parsnip, Greens & Cheese Tarts

What to collect

Ingredients	Equipment
1 bunch of greens from the garden (kale, silverbeet, mustard greens etc...)	chopping board
1 parsnip, peeled & grated	knife
1 ½ cups tasty cheese	small bowl
4 eggs, lightly whisked	frying pan
2 spring onions, finely chopped	grater
2 cloves garlic, finely chopped	round cookie cutter
puff pastry	muffin trays

What to do

1. Preheat oven to 180C.
2. Discard silverbeet stems and finely shred the leaves.
3. Add a little oil to the frying pan and sauté silverbeet. Remove silverbeet and set aside.
4. Using the same pan, add the parsnip, spring onions and garlic, fry for a couple of minutes.
5. Place the silverbeet, parsnip, garlic and spring onions in a bowl. Add the cheese and eggs and mix until combined.
6. Using cutter, cut circles out of the pastry.
7. Spray muffin trays with cooking oil and place the pastry into the trays.
8. Spoon a heaped teaspoon of mixture on top of the pastry.
9. Bake in the oven for 20-25 minutes.