

Crispy Galette with Butternut Squash & Feta



Serves 2 - 4

Prep 10 mins

Cooking 40 mins

Easy

Ingredients

400g butternut squash, peeled & diced
3 tbsp olive oil, plus extra for the tin & pastry
8 sheets filo pastry - or use puff pastry
50g feta, crumbled
1 tbsp thyme leaves
6-12 black olives, pitted and halved
1 tsp runny honey

1. Heat the oven to 180C/ fan 160C/gas 4. Put the squash in a shallow roasting tin. Drizzle with the olive oil, season and toss to coat. Roast for 20 minutes.
2. Overlap the filo pastry sheets on an oiled baking tray lined with baking paper, putting each one on top at a different angle so that the corners create a star shape, and brushing each sheet with a little oil as you go. Arrange the roasted squash in the centre of the pastry, leaving a 4cm border uncovered. Sprinkle with the crumbled feta, thyme and olives, and drizzle over the honey. Fold in the rim of pastry around the galette and brush the pastry with some oil. Bake for 20 minutes or until the crust is golden.
3. Leave to cool slightly before serving. Serve warm with a green leaf salad, if you like.