

Crispy Grilled Feta with Saucy Butter Beans



Serves 4

Prep 2 mins

Cooking 18 mins

Easy

+ 30 mins to roast peppers

Ingredients

500ml passata

2x 400 cans butter beans, drained and rinsed

1tsp oregano + a pinch

200g spinach

2 roasted red peppers, sliced

1/2 lemon, zested and juiced

100g block of feta, cut into chunks

1/2 tsp olive oil

4 small pittas

1. If you want to roast your own peppers, heat the oven to 220C. Remove the seeds and stalk and roast the peppers in the oven, turning once. Peel when cool.
2. Put a large ovenproof frying pan over a medium-high heat, and tip in the passata, butter beans, oregano, spinach and peppers. Stir together and cook for 6 - 8 mins until the sauce is bubbling and the spinach has wilted. Season, then add the lemon juice.
3. Heat the grill to high. Scatter the feta over the sauce, so it is still exposed, drizzle with the olive oil and sprinkle over the lemon zest + a pinch of oregano, then grinding over some black pepper. Grill for 5 - 8 mins until the feta is golden and crisp at the edges.
4. Meanwhile, toast the pitta under the grill or in the toaster, then serve with the beans and the feta.