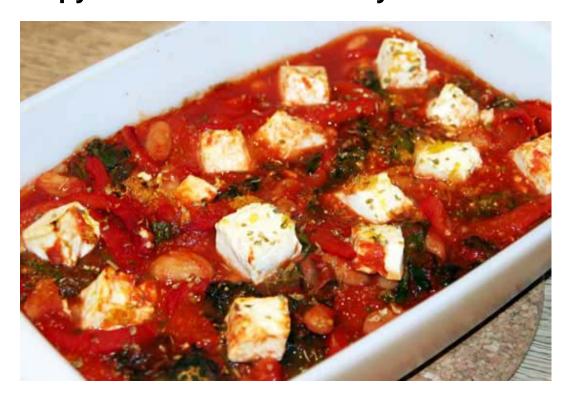
## **Crispy Grilled Feta with Saucy Butter Beans**



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.