

Pea, Asparagus & Fetta Pie



Spring entertaining has never been easier with this simple and tasty pie. Got any other vegetables or meats that need to be used up? You can add them into a pie like this to avoid any waste!

Recipe supplied by [Made By Mandy](#).

Ingredients

Community Co Olive Oil, for greasing
Black & Gold Plain Flour, for dusting
1 sheet Black & Gold Puff Pastry, thawed
1 bunch asparagus, trimmed
3 eggs
120mL Black & Gold Thickened Cream
50g Community Co Tasty Cheese, grated
1 tbsp fresh chives, finely chopped
100g shortcut bacon, diced
1 tsp Community Co Dijon Mustard
1 cup Black & Gold Frozen Peas

Salt and black pepper, to taste

50g Community Co Danish Style Fetta, crumbled

Method:

1. Preheat oven to 180°C fan-forced. Lightly dust a clean surface with flour and roll out the puff pastry until large enough to fit your pie dish. Grease the dish with olive oil, line with pastry, prick the base with a fork, and bake for 10 minutes or until lightly golden.
2. Meanwhile, bring a pot of salted water to the boil. Blanch the asparagus for 2-3 minutes, or until just tender. Drain and refresh under cold water.
3. In a large bowl, whisk together the eggs, cream, tasty cheese, chives, bacon, mustard, salt and pepper. Stir through the peas.
4. Pour the mixture into the pastry case. Arrange the asparagus neatly on top (trimming the ends if needed), then scatter over the crumbled fetta. Bake for 25-30 minutes, or until golden and set in the centre.
5. Remove from the oven and allow to cool slightly before slicing. For cleaner slices, refrigerate for at least 2 hours, then serve.