



LOTTIE BROOK

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BAKED FETA, CHILLI & SUNFLOWER SHOOTS

INGREDIENTS

200g good feta
Pinch of dried chilli
Spoon of Fresh watercress pesto
Glug of Extra virgin olive oil
Handful of Sunflower shoots from Westlands UK
Loaf of crusty bread
Pinch of Salt and pepper
Squeeze of runny honey

METHOD

1. Preheat your oven to 180°C/200°C.
2. Put a large piece of foil on the work surface and cover with a same size piece of non-stick baking paper. Put the whole pack of feta on top, drizzle over the honey, a glug of olive oil and season with salt and pepper. Sprinkle with the dried chilli.
3. Fold up the foil and paper around the feta to form a parcel, scrunch to seal, then put on a baking tray. Bake for 15 minutes, then heat the grill to high and grill the feta parcel on the tray for a few more minutes.
4. Unwrap and serve the feta in its paper, scattered with a handful of chopped fresh parsley with the crackers or crusty bread, watercress pesto and sunflower shoots.

PREP TIME | 5 minutes

COOK TIME | 15 minutes

READY IN | 20 minutes