



Feta cheese and bell pepper pies

30'
Hands on

60"
Hands off

60'
Cook Time

4
Portion(s)

2
Difficulty



Method

For the dough

- In a mixer's bowl, add the flour, salt, water, olive oil and beat with the hook attachment for 2-3 minutes until you have an elastic dough.
- Wrap the dough with plastic wrap and refrigerate for 1 hour.

For the filling

- In a [bowl](#), add the feta cheese, peppers (cut into cubes), oregano, chili flakes, cream cheese, pepper, herbs and mix with your hands until homogenized.

To assemble

- Preheat the oven to 160° C (360* F) set to fan.
- [Cut](#) the dough into 4 pieces.
- Brush one piece with some olive oil and roll out with the rolling pin until it is thin and has a diameter of 30-35 cm.
- Around the dough (near the edges), place 5 tablespoons of filling, some of the herbs, 1 tablespoon olive oil and fold in the filling leaving the center open.
- In the center, place 1 tablespoon of filling. Sprinkle with ¼ of the cheese mix.
- Repeat the same process for the other 3 pieces of dough.
- Transfer to a [baking pan](#) lined with parchment paper and bake for 50-60 minutes.
- Remove from oven and serve.

Ingredients

For the dough

- 450 g all-purpose flour
- 10 g salt
- 220 g water
- 50 g olive oil

For the filling

- 300 g feta cheese
- 1 red bell pepper
- 1 green bell pepper
- 1 teaspoon(s) oregano, dry
- 1 teaspoon(s) chili flakes
- 350 g cream cheese
- pepper
- 1 tablespoon(s) parsley
- 1 tablespoon(s) basil
- 1 tablespoon(s) mint
- 4 tablespoon(s) olive oil
- 150 g mixed cheeses, grated

Διατροφικός πίνακας

Nutrition information per 100 gr.

339 Calories (kcal)	22.0 Total Fat (g)	11.0 Saturated Fat (g)	25.0 Total Carbs (g)
17%	31%	55%	10%
2.3 Sugars (g)	10.0 Protein (g)	1.6 Fibre (g)	1.5 Sodium (g)
3%	20%	6%	25%