



Potato Pie Swirls

20'

Hands on

40'

Cook Time

10-12

Portion(s)

1

Difficulty



Method

Very tasty pies that are quite quick to make!

- Preheat the oven to 180* C (350* F) Fan.
- Prepare the [creamy mashed potatoes](#).
- Sauté the bacon in a deep pan or pot, over medium heat.
- Brown until golden brown and crispy. Remove from heat and set aside to drain on paper towels.
- Use the same pan, without wiping it down. Sauté the peppers and the leek until they soften.
- When ready, add the mashed potatoes.
- Add the bacon and stir until the mixture becomes soft and smooth.
- Add the grated cheese and pepper, according to your tastes. Stir to combine.
- Refrigerate to chill.
- When ready, transfer mixture to a piping bag.
- Place phyllo dough on a working surface and cover with a damp towel to keep them fresh.
- Working with one sheet of phyllo at a time, place first sheet with the longer side facing you and brush generously with olive oil.
- Pipe the filling along the edge of the longer side, leaving a 5 cm border from the bottom and 2 cm from either side, to make it easier to roll.
- Fold the longer border over the filling. Fold the 2 cm along the sides over also. This will help keep the filling in place and not let it run out while baking.
- Gently and loosely roll into a log. Do not roll tight. Rolling it tight will make the phyllo tear while baking.
- Shape rolled log into a swirl. Repeat process with the remaining phyllo dough.
- Carefully transfer swirls on to a rimmed baking sheet lined with parchment paper.
- Brush with a generous amount of olive oil.
- Bake for 25-25 minutes, until crunchy and golden brown.

Ingredients

- 1 package phyllo dough
- [creamy mashed potatoes](#)
- 2 peppers, your choice of yellow orange red or green, cut into small cubes
- 2 leeks, only the white part, sliced into rounds
- 2 chicken bouillon cubes
- 200 g grated cheese
- 100 g bacon, cut into 0.5 cm cubes
- olive oil
- pepper
- salad

Διατροφικός πίνακας

Nutrition information per 100 gr.

279 Calories (kcal)	18.9 Total Fat (g)	9.7 Saturated Fat (g)	18.9 Total Carbs (g)
14%	27%	48%	27%
1.3 Sugars (g)	7.7 Protein (g)	2.0 Fibre (g)	1.0 Sodium (g)
1%	15%	8%	17%

Tip

Chill the mixture completely before you fill the swirls. Brush them with oil so they can turn nice and golden while baking!