



## Courgette and Chickpea Filo Pie



### Ingredients –

2 tbsp. olive oil  
2 red onions  
3 garlic cloves  
3 courgettes, sliced  
a pinch of dried chilli flakes  
a small bunch of rosemary,  
chopped  
a small bunch of thyme, chopped  
400 g can of chickpeas, drained  
200 g cherry tomatoes, halved  
3 tbsp. balsamic vinegar  
10 sheets of filo pastry  
olive oil for brushing

### Method -

Heat the oven to 160°C/320°F/gas mark 3.

Heat the olive oil in a frying pan, add the onions and cook for 3-4 minutes, until softened. Add the garlic and courgettes and cook until the vegetables are just tender and lightly coloured. Stir in the chilli, rosemary and thyme.

Remove from the heat and stir in the chickpeas, cherry tomatoes, balsamic vinegar and extra virgin olive oil. Transfer the mixture to an ovenproof dish.

Lay out a sheet of filo pastry on a work surface and brush with olive oil, then scrunch it up loosely and place them on top of the filling and repeat with the remaining filo to cover the dish.

Bake for around 20 minutes