

# SPINACH WITH A FETA SAUCE

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## INGREDIENTS

1.5kg swiss chard  
1 red onion, finely chopped  
1 leek, cut into stripes  
1/2 bunch fresh dill, finely chopped  
1 tbsp sea salt  
4 tbsps extra virgin olive oil

## For the feta sauce

80ml milk (1/4 of a cup)  
80ml milk cream (1/4 of a cup)  
300g feta cheese (10.5 ounces)  
1/2 tbsp thyme  
salt and pepper to taste  
1/2 tsp sweet paprika

## INSTRUCTIONS

**Step 1:** Wash the swiss chard thoroughly and drain.

**Step 2:** Into a large saucepan pour the olive oil, add the onions and leeks and sauté for 3-4 minutes, until wilted.

**Step 3:** Add the swiss chard and mix with a wooden spoon. As soon as they become wilted, lower the heat and add 1/2 cup of water.

**Step 4:** With the lid on, simmer for 35 minutes, until the wild greens are boiled.

**Step 5:** In the meantime, prepare the feta sauce. Into a blender add the feta cheese (crushed).

**Step 6:** In a small pot, warm the milk and the milk cream at low heat. Right before it comes to the boil, remove from the stove and let it cool for 1 minute.

**Step 7:** Pour the milk in the blender, along with the herbs and spices and blend, until the sauce becomes smooth.

**Step 8:** Serve the horta at room temperature and drizzle some extra virgin olive oil and lemon juice. Top with the feta sauce and some grated tomato, if you wish.

# THE COOKERY

by The Secret Jozi Chef