


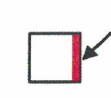

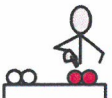


 cook until they soften and become more translucent.


3  Once cooked turn the pan off and leave the













 onions to cool.

4  the pastry and then cut about a  $\frac{1}{4}$  inch







 around the edge (save these pieces).

5  some beaten egg around the edge of the pastry










 and place the border on top to create a crust.

6  greek yogurt in the centre of the pastry, up to the



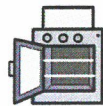
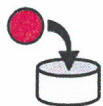
edge.

7 +

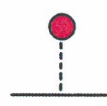
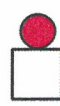


7. Add the onions to the centre.

8

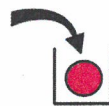
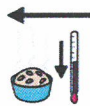


20-25

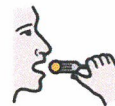


8. Put in the oven for 20-25 minutes on a high heat.

9



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9. Once cooled, cut the pastry into pieces and eat.