
Healthy And Cheap Vegetable Pie Recipe

2 eggs
1/4 cup (50 milliliters) of oil
1/2 cup (100 milliliters) of milk
1/2 teaspoon of baking soda
1/2 teaspoon of salt
2 cups (260 grams) of flour
1 red pepper
1 green pepper
1 onion
1 tomato
4 green onions
Parsley
10-15 green olives
1 potato
2.1 ounces (60 grams) of cheddar cheese
3.5 ounces (100 grams) of feta cheese
3.5 ounces (100 grams) of cheddar cheese

- 1 Break the eggs and beat them with a whisk by hand.
- 2 Add the oil, milk, baking soda, and salt. Mix the ingredients thoroughly.
- 3 Gradually add the flour and continue mixing until you achieve a smooth and homogeneous dough consistency.
- 4 Wash all the vegetables and cut them into small cubes.
- 5 Chop the parsley finely and slice the olives thinly.
- 6 Grate the potato, but before adding it to the mixture, make sure to squeeze out any excess juice.
- 7 Add the cheddar cheese and feta cheese to the vegetable mixture and mix everything well.
- 8 Butter and flour a 30-centimeter round mold.
- 9 Pour the dough mixture into the mold, ensuring it's level.
- 10 Garnish the surface with cheddar cheese.
- 11 Preheat your oven to 180°C (356°F).
- 12 Place the prepared dish in the oven and bake it for 35 minutes or until it turns golden brown.