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.