No-fuss bacon, egg and spinach pie

**Equipment**
- Chopping boards
- Sharp knives
- Frypan
- Measuring cups
- Baking dish
- Whisk

**Ingredients:**
- 1 and ½ sheets frozen puff pastry sheets
- 50g shredded baby spinach
- ⅓ cup light sour cream
- 2 eggs
- 1 cup grated vintage cheese
- 2 tsp fresh thyme leaves
- 4 chopped rashers shortcut bacon
- Extra ½ cup grated vintage cheese

**Method**

1. Join the pastry sheets together and press into a 20x30cm baking tray lined with baking paper.

2. Scatter the shredded baby spinach over the pastry. Lightly beat the sour cream and eggs together in a bowl until well combined. Stir in the 1 cup of grated cheese, thyme leaves and season with salt and pepper.

3. Pour mixture onto pastry. Scatter the bacon and extra cheese over the top. Brush pastry edge with a little milk and bake for 15-20 minutes or until puffed, golden and filling has just set. Cut into slices and serve with salad.