Silverbeet and Feta Pizza

**Ingredients**
- 1 bunch of silver beet
- 1 ½ cups tomato pasta sauce
- 100 grams feta cheese
- 200 grams mature cheese
- 2 spring onions
- 3 large pita breads
- 3 sprigs fresh oregano and thyme

**Method**
Preheat oven to 180°C

Cut the white stalk from each silver beet leaf. Place all silver beet leaves in a saucepan with ½ cup water. Place lid on saucepan and turn on low heat.
Stir the silver beet leaves occasionally until all leaves have wilted.
Remove saucepan from stove and take to sink.
Tip silver beet into a large sieve and press with wooden spoon to remove excess water. Let cool slightly.
Tip silver beet onto chopping board and roughly chop.
Place each pita bread on a tray.
Spread each pita with a third of the tomato sauce.
Crumble a third of the feta on to each pita.
Sprinkle the chopped silver beet over each pita. Finely chop spring onions, sprinkle over pita.
Tear the fresh herbs and sprinkle over the pita.
Grate the cheese and sprinkle over the pita.
Put the trays in the oven and cook for about 8 minutes or until edges start to brown and the cheese is melted and bubbling.
Remove trays from oven, allow to cool for a few minutes. Slide each pizza onto a chopping board and slice.