**Gyuvech**



[Gyuvech](https://en.wikipedia.org/wiki/Gyuvech) is a popular catch-all dish you can make with just about anything you have in the fridge. It gets its name from the pottery (earth ware) dish that it is prepared and served in (pictured)

**Ingredients:**
1/2 lbs cheese - anything is ok but please find and use feta
1 egg
1 tbsp parsley, dill, mint, finely chopped (or any herbs will also do)
any kind of cooked chicken, pork, or beef - optional
any kind of sausages or hot dogs - optional
vegetables: tomatoes, peppers, small hot pepper, mushrooms, cooked potatoes - optional
fresh greens: parsley, dill, celery leaves – optional

**Preparation:**
Chop or dice all ingredients that you have gathered. Make alternating layers of cheese, meat, and vegetables, but make sure you have cheese on top. Bake in the oven at 200C for 20 minutes or until the cheese is melted. Break the egg on top and put back in the oven for another 5-10 minutes.