

Spinach Rolls with Puff Pastry

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

36

Description

This spinach puff pastry snack is a vegetarian version of mini sausage rolls with a spinach and feta filling I used frozen spinach because it was a better buy than fresh at the time but the equivalent amount of fresh spinach chopped and wilted would do the job

Ingredients

- - 2 tablespoons vegetable oil - 1 clove garlic
- minced
- or more to taste - 1 (10 ounce) package frozen chopped spinach
- thawed and drained - salt to taste - 1 (4 ounce) package crumbled feta cheese - 3 sheets frozen puff pastry
- thawed - 1 large egg
- beaten - 1 tablespoon milk - 2 tablespoons sesame seeds

Instructions

1. Heat oil in a skillet over medium heat. Add garlic and cook until fragrant
2. 1 to 2 minutes. Stir in spinach and cook until warmed through
3. 3 to 5 minutes; season with salt and mix well. Transfer to a bowl; mix in feta cheese until combined. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Grease 2 baking sheets. Lay 1 sheet of puff pastry on a lightly floured surface and cut in half lengthwise. Roll 1 half out with a rolling pin so it is wide enough to fold twice lengthwise. Mix egg and milk together in a small bowl. Dotdash Meredith Food Studios Spread 1/6 of the spinach mixture lengthwise in the center of puff pastry. Roll one side over the filling and brush other side with egg mixture. Roll over again to seal. Dotdash Meredith Food Studios Brush top of roll with egg mixture and sprinkle with sesame seeds. Cut roll into 6 equal-sized rolls. Repeat with the remaining puff pastry. Place cut rolls onto the prepared baking sheets. Dotdash Meredith Food Studios Bake in the preheated oven until spinach rolls are puffed up and golden
4. 20 to 25 minutes. Dotdash Meredith Food Studios