



Baked Feta Bites

in phyllo pastry

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INGREDIENTS

1 block feta cheese (200g)

4 sheets of fresh or frozen phyllo pastry

1-2 tablespoons oil

Honey to preference (for drizzling)

Sesame seeds to preference (for sprinkling)



PREP TIME

10 minutes



RECIPE INFO

makes 12 servings



BAKE TIME

10 minutes

DIRECTIONS

1. Preheat oven to 400 degrees F
2. If cheese is wet, use a clean paper towel to pat dry.
3. Cut block into 12 equally sized cubes.
4. Place phyllo pastry on a cutting board and cut into long rectangles of four to six pieces. The amount is determined by the width of the feta cubes cut. Cut as many pastry sheets that are needed for the feta cubes prepared.
5. Take one cut piece of phyllo pastry and brush olive oil all over it. Insert one feta cube inside of the pastry opening.
6. Wrap the feta cube into the pastry like a burrito. Fold one end of the phyllo pastry over like a present, then brush it with olive oil to ensure the flaps stay in place. Roll the remainder of the phyllo pastry to wrap the feta cube.
7. Secure it with a toothpick and brush the top with oil. Repeat steps 5-6 until all of the feta cubes are used.
8. Place the bites on a nonstick baking sheet. Use of parchment paper or a silicone mat is optional but recommended.
9. Bake at 400 degrees F for 10 to 15 minutes on the center rack of the oven.
10. When cooking is complete, transfer onto a serving plate. Drizzle with honey and sprinkle with sesame seeds.