



Spinach Feta Palmiers

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INGREDIENTS

2 puff pastry sheets, thawed
10-ounce package frozen spinach
(thawed, chopped and dried)
1 cup crumbled feta cheese
1/4 cup shredded mozzarella cheese
1 green onion stalk, finely diced
2 cloves minced garlic
salt and pepper to taste



PREP TIME

10 minutes



BAKE TIME

20 minutes



RECIPE INFO

makes 40 pieces

DIRECTIONS

1. Preheat oven to 400 degrees F or air fryer to 350 degrees F.
2. In a medium bowl, mix spinach, feta, mozzarella cheese, green onion, garlic and salt and pepper together.
3. Spread mixture on puff pastry, leaving a half-inch border around outer edge.
4. Take one end of the puff pastry and begin to tightly roll towards the center of the puff pastry sheet.
5. Take the other end of the puff pastry and tightly roll that side into the center.
6. Use plastic wrap to tightly wrap the rolls and place it in the freezer for about 30 minutes or until slightly firm.
7. Once removed from freezer, use a sharp knife to cut pastry rolls into half-inch slices. Place slices onto a parchment paper lined baking sheet or a lightly greased air fryer tray/ basket.