



Total Time
100 MIN.

Serving & Size
SERVING (1 FILLED PASTRY PUFF)


Difficulty
MEDIUM

This traditional Greek-style dish featuring seasoned spinach, cream cheese and feta cheese is made simple and delicious by using Pepperidge Farm Puff Pastry.

Yields
24

Nutrition Facts	
Serving Size	SERVING (1 FILLED PASTRY PUFF)
Amount Per Serving	
Calories 296	
% Daily Value	
Total Fat 20.2g	31%
Saturated Fat 10.7g	54%
Cholesterol 74mg	25%
Sodium 345mg	14%
Total Carbohydrate 20.9g	7%
Dietary Fiber 2.4g	10%
Protein 8.1g	16%
Vitamin A 34%	Vitamin C 4%
Calcium 9%	Iron 8%

INGREDIENTS **WEIGHT** **MEASURE**

vegetable cooking spray		
butter		3 tbsp.
onion, chopped	17 oz.	3 cups
frozen spinach, chopped, thawed, well drained	30 oz.	5 1/2 cups
egg, large		6
cream cheese, softened	12 oz.	
garlic powder		3/4 tsp.
all-purpose flour		
 Pepperidge Farm® Puff Pastry Sheets (10" x 15") , 12.3 ounces each, thawed		3 pkg.
water		3 tbsp.
feta cheese, crumbled	8 oz.	1 1/2 cups



INSTRUCTIONS

1. Heat oven to 375°F. Spray baking sheets with vegetable cooking spray.
2. Heat butter in a kettle over medium heat. Add onion and cook until tender. Add the spinach and cook for 2 minutes or until the liquid evaporates, stirring constantly. Remove from heat.
3. Beat **3** eggs in a bowl with a whisk. Stir in cream cheese and garlic powder until creamy. Add mixture to kettle.
4. Unfold pastry sheets on a lightly floured surface. Roll **each** sheet into a 9 x 12-inch rectangle. Cut **each** rectangle into **4** (4 1/2 x 6-inch) rectangles. Repeat with the remaining pastry sheets, making **24** rectangles in all. Beat the remaining egg and water in a bowl with a whisk. Brush the edges of rectangles with the egg mixture.
5. To top **each** pastry, use a #16 scoop to place **about 1/4 cup** spinach mixture into the center of pastry. Top with **1 tablespoon** feta cheese. Fold the pastries in half over the filling and crimp the edges with a fork to seal. Brush pastries with the egg mixture.
6. Bake pastries for 25 minutes or until golden brown. Let stand for 10 minutes.
CCP: Ensure final cook step reaches a minimum internal temperature of 165°F for one minute.
CCP: Hold hot at 140°F or higher for service.
7. One Serving = 1 Filled Puff Pastry