

Spinach Cheese Swirls by Lynn's Recipes



Lynn demonstrates how to make Spinach Cheese Swirls, a great appetizer for Christmas and the Holidays. Super easy and delicious. From Publix.

Ingredients:

- 1 egg
- 1 Tablespoon water
- $\frac{1}{2}$ cup shredded Muenster cheese or Mozzarella cheese
- $\frac{1}{4}$ cup grated Parmesan cheese
- 1 green onion (scallion), chopped (about 2 Tablespoons)
- 1/8 teaspoon garlic powder
- 2 Tablespoons all purpose flour
- $\frac{1}{2}$ package of a 17.3 ounce package Puff Pastry Sheets (1 sheet), thawed
- 1 package (10 ounces) frozen, shopped spinach, thawed and well drained

Heat oven to 400°.

Beat egg and water in a small bowl with a fork and set aside.

Stir the Muenster cheese, Parmesan cheese, onion and garlic powder in a medium bowl.

Sprinkle the flour on the work surface. Unfold the pastry sheet on the work surface. Brush the pastry sheet with the egg mixture. Top with the cheese mixture and spinach. Starting at the short side, roll up like a jelly roll. Cut into about 20 (1/2") slices. Place the slices, cut-side down, onto 2 baking sheets. Brush the slices with the egg mixture.

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Bake for 15 minutes or until the pastries are golden brown. Remove the pastries from the baking sheets and let cool on wire racks for 10 minutes.

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