

SPINACH AND SUNDRIED TOMATO PUFF PASTRY PINWHEELS

INGREDIENTS

One 10-ounce package frozen chopped spinach
1/2 cup re-hydrated sundried tomatoes ,chopped finely
(or use those packed in oil but drained well and patted dry)
1/2 cup mayonnaise
1/2 cup grated Parmesan cheese
1 teaspoon onion powder
1 teaspoon garlic powder
1/2 teaspoon ground pepper
One package of puff pastry (2 sheets)

DIRECTIONS

Preheat oven to 400F.

Prepare filling: Drain spinach well, squeezing out moisture and pressing between layers of paper towels. Stir together spinach, sundried tomatoes, mayonnaise, Parmesan and spices. Cover and refrigerate until ready to use.

Thaw puff pastry at room temperature for 30 minutes, or until defrosted and easy to unfold. Unfold pastry and place on a lightly floured surface. Spread one-half of the spinach mixture evenly over pastry sheet, leaving a 1/2-inch border.

Roll up pastry, jellyroll fashion, pressing to seal seam; wrap in plastic wrap. Repeat procedure with remaining pastry and spinach mixture. Freeze 30 minutes. cut into 1/2-inch-thick slices.

Cut pastry into 1/2-inch-thick slices. Bake for 20 to 25 minutes, or until golden brown.