

## Savory Puff Pastry Spinach Squares

To start, I gather all the necessary ingredients. Here is what I use:



**OVEN**  
**400°F**

**TIME**  
**20-25 min**

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### INGREDIENTS

. Here is what I use: 1 package of puff pastry (thawed as per package)

### DIRECTIONS

1. instructions)
2. fresh spinach (washed and chopped)
3. ricotta cheese
4. feta cheese (crumbled)
5. grated Parmesan cheese
6. 1 small onion
7. (finely chopped)
8. garlic (minced)
9. (beaten, for egg wash)
10. Salt and pepper
11. After gathering all my ingredients, I start by preheating my oven to
12. 400°F (200°C)
13. . A well-heated oven is key to achieving that desired flaky texture.
14. Next, I heat a little oil in a skillet over medium heat and add the chopped
15. , sautéing it until it becomes translucent. Then, I toss in the
16. and stir for about a minute, allowing the aroma to fill the kitchen. Once that's done, I add the chopped
17. and cook just until it wilts.
18. Now for the exciting part: I mix the sautéed mixture in a bowl with the
19. feta cheese
20. Parmesan cheese
21. . I season it with
22. to my liking. I make sure everything is thoroughly combined for a perfect filling.
23. Next, I work with the puff pastry. I roll out a sheet on a lightly floured surface until it's about 1/8 inch

thick. Then I cut it into squares if I am making individual pastries or into rectangles if I prefer larger servings. Each square should be big enough to hold a generous spoonful of the spinach filling.

24. I place a spoonful of the spinach mixture in the center of each puff pastry square, folding the edges over the filling. To seal the edges, I press down with a fork. This is also the time I brush the tops with the
25. beaten egg

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/savory-puff-pastry-spinach-squares/>