

## Oven-Fried Feta Rolls with Chili Honey - The Ultimate Party Bite

Crispy Feta Rolls with Chili Honey



**OVEN**  
**375°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

8 oz feta cheese, crumbled  
¾ cup cream cheese, softened  
1 tsp dried oregano  
1 pack phyllo dough (about 10 sheets, thawed if frozen)  
... cup melted butter (or olive oil)  
... cup honey  
1-2 tsp chili flakes, to taste

### DIRECTIONS

1. Preheat the Oven: Preheat oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Make the Filling: In a bowl, combine crumbled feta, softened cream cheese, and oregano. Stir until creamy and mostly smooth.
3. Prep the Phyllo: Lay one phyllo sheet on a clean surface. Brush with melted butter. Add another sheet and repeat until you have 4-5 stacked sheets.
4. Fill and Roll: Spoon a small line of feta filling along one edge of the dough, then roll tightly into a log, folding in the sides as you go to seal. Brush the outside with more butter.
5. Repeat until you've used up the filling.
6. Bake: Place rolls seam-side down on the baking sheet. Bake for 15-20 minutes, or until golden brown and crispy.
7. Make the Chili Honey: While the rolls bake, gently heat the honey and chili flakes in a small saucepan for 1-2 minutes. Don't boil-just warm through to infuse.
8. Serve: Drizzle the warm rolls with the chili honey and serve immediately. Sprinkle with extra oregano or sesame seeds if desired.

### TIPS FOR SUCCESS

Keep phyllo covered: It dries out fast.

Keep unused sheets covered with a damp towel.

Don't skimp on butter: It's key to that flaky, golden finish.

Serve warm: These are best when hot and crispy-but still amazing at room temp!

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

Original recipe: <https://chefmaniac.com/oven-fried-feta-rolls-with-chili-honey-the-ultimate-party-bite/>