

## Spinach and Cheese Puff Pastry Squares: An Easy and Elegant Appetizer

My Favorite Spinach and Cheese Puff Pastry Squares



**OVEN**  
**400°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 sheet frozen puff pastry, thawed
- 1 (8 oz) package cream cheese, softened
- 1 (10 oz) package frozen chopped spinach, thawed and squeezed dry
- 1/2 cup shredded mozzarella cheese
- 1/4 teaspoon garlic powder
- Salt and freshly ground black pepper to taste
- 1 egg, beaten (for egg wash)

### DIRECTIONS

- 1.** Prep the : Puff Pastry: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper. Unfold the thawed puff pastry sheet onto the prepared baking sheet. Using a knife, lightly score a border about 1/2 inch from the edge of the pastry. Be careful not to cut all the way through. This will create a puffed-up edge and a nice pocket for the filling.
- 2.** Make the : Filling: In a medium bowl, combine the softened cream cheese, the well-drained spinach, shredded mozzarella, garlic powder, salt, and pepper. Mix until everything is well combined and creamy.
- 3.** Fill the : Pastry: Spread the spinach and cheese mixture evenly within the scored border of the puff pastry.
- 4.** Egg : Wash: In a small bowl, whisk the egg with a tablespoon of water to create an egg wash. Use a pastry brush to lightly brush the egg wash over the exposed puff pastry border. This will give it that beautiful golden-brown color.
- 5.** Bake: Bake for 15-20 minutes, or until the pastry is golden brown and puffed up around the edges and the filling is hot and bubbly.
- 6.** Cool and : Serve: Let the squares cool for a few minutes before slicing into small squares or rectangles. Serve warm.

### SWAPS & NOTES

Puff Pastry: The recipe is built around this, so don't swap it!

Just be sure to let it thaw according to the package directions.

Cheese: While the cream cheese and mozzarella combination is classic, feel free to experiment.

Feta cheese, Swiss, or even Parmesan would be delicious additions.

### TIPS FOR SUCCESS

Soggy spinach will ruin the flaky texture of the pastry.

Use a kitchen towel to get every last drop of water out.

Keep It Cold: Puff pastry is best when it's kept cold.

Try to work quickly when you're handling it to prevent it from getting too warm and sticky.

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

Original recipe: <https://chefmaniac.com/spinach-and-cheese-puff-pastry-squares-an-easy-and-elegant-appetizer/>