

Quick Spinach and Cheese Puff Pastry Appetizer Recipe

Spinach and Cheese Puff Pastry Squares



OVEN
375°F

TIME
45 min

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INGREDIENTS

2 sheets puff pastry, thawed if frozen
1 ½ cups spinach, chopped and cooked with excess moisture squeezed out
1 cup ricotta cheese (or feta for stronger flavor)
¾ cup shredded mozzarella cheese
2 eggs, divided
Salt to taste
Black pepper to taste
Sesame seeds for topping (optional)

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Make the Filling: In a mixing bowl, combine:
3. Chopped spinach
4. Ricotta cheese
5. Mozzarella cheese
6. One egg
7. Salt and black pepper
8. Mix until the filling is smooth and well combined.
9. Roll Out the Pastry: Roll out one sheet of puff pastry on parchment paper or a lightly floured surface.
10. Add the Filling: Spread the spinach and cheese mixture evenly across the pastry, leaving a small border around the edges.
11. Seal the Pastry: Place the second sheet of puff pastry over the filling.
12. Press the edges together with a fork to seal.
13. Cut into Squares: Use a sharp knife or pizza cutter to slice the pastry into square portions.
14. Add Egg Wash: Beat the remaining egg and brush it over the top of the pastry.
15. Sprinkle sesame seeds on top if desired.
16. Bake: Bake for 25-30 minutes until the pastry becomes puffed and golden brown.
17. Allow the squares to cool slightly before serving.

SWAPS & NOTES

These puff pastry squares are incredibly flexible.

Spinach Options Fresh spinach sautéed and drained Frozen spinach (thawed and squeezed dry) Removing excess moisture is important to keep the pastry crisp.

Cheese Variations You can swap ricotta with: Feta for a saltier Mediterranean flavor Cream cheese for a richer filling Goat cheese for tangy depth Extra Add-Ins Want to add more flavor?

Try mixing in: Caramelized onions Sun-dried tomatoes Mushrooms Fresh herbs like dill or parsley

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

Original recipe: <https://chefmaniac.com/quick-spinach-and-cheese-puff-pastry-appetizer-recipe/>