

Crispy Spinach and Feta Cheese Crisps for Snacking and Entertaining

Mediterranean Spinach and Feta Cheese Crisps



MEDITERRANEAN SPINACH AND FETA

CHEESE CRISPS

You Will Need!

1 cup fresh spinach, chopped
1/2 cup feta cheese, crumbled
1/2 cup parmesan cheese, finely grated

OVEN
375°F

TIME
10 to 12 min

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Recipe Card

SAVE
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INGREDIENTS

1 cup fresh spinach, chopped
1/2 cup feta cheese, crumbled
1/2 cup parmesan cheese, finely grated
1/2 cup mozzarella cheese, shredded
1 teaspoon olive oil
1/2 teaspoon garlic powder
Additional Ingredients:
1/4 teaspoon black pepper
1/2 teaspoon dried oregano, optional
Parchment paper

DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Mix the ingredients: In a mixing bowl, combine the chopped spinach, crumbled feta, grated parmesan, and shredded mozzarella.
3. Add the seasonings: Drizzle in the olive oil, then add the garlic powder, black pepper, and oregano if using. Stir until everything is evenly combined.
4. Portion onto the baking sheet: Scoop small portions of the mixture, about 1 tablespoon each, onto the prepared baking sheet. Leave space between each one so they have room to spread.
5. Flatten into rounds: Use the back of a spoon to gently flatten each mound into a thin round. Keeping them thin helps them crisp up better in the oven.
6. Bake until golden: Bake for 10 to 12 minutes, or until the cheese is melted and the edges are golden brown and crisp-looking.
7. Cool and firm up: Remove the baking sheet from the oven and let the crisps cool for a few minutes on the pan. This helps them firm up before moving.
8. Transfer to a rack: Carefully transfer the crisps to a wire rack to cool completely for the best crisp texture.

SWAPS & NOTES

This recipe is simple, but a few small notes can help you get the best results.

Spinach: Fresh chopped spinach works best.

Chop it finely so it blends well into the cheese mixture.

Feta cheese: This adds the signature tangy Mediterranean flavor,

so it's worth using a good one.

TIPS FOR SUCCESS

The biggest key to success with cheese crisps is spreading them thin enough.

If the rounds are too thick, they'll stay softer in the middle rather than crisping up fully.

Thin, even rounds are what give you that light, crunchy finish.

It also helps to use parchment paper rather than greasing the pan directly.

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

Original recipe: <https://chefmaniac.com/crispy-spinach-and-feta-cheese-crisps-for-snacking-and-entertaining/>