



Onion Recipe Contest

Appetizer – Adult

Third Place – Audrey Eoff

Spinach Cheese Swirls

Thaw: 40 minutes Prep: 20 minutes

Bake: 15 minutes Makes: 20 pieces

INGREDIENTS

½ of a 17.3 oz. package of Pepperidge Farm Puff Pastry Sheets (1 sheet)

1 egg

1 tbsp. water

½ cup shredded Muenster cheese or Monterey Jack Cheese

¼ cup grated Parmesan cheese

½ cup diced onion (green onions with tops can be used)

1/8 tsp. garlic powder

1 package (about 10 oz.) frozen chopped spinach, thawed and well drained

DIRECTIONS

THAW pastry sheet at room temperature 40 minutes or until easy to handle.

Heat oven to 400 degrees F. Lightly grease 2 baking sheets or line with parchment paper.

STIR egg and water in small bowl.

STIR Muenster cheese, Parmesan cheese, onion and garlic powder in medium bowl.

UNFOLD pastry sheet on lightly floured surface. Brush with egg mixture. Top with cheese mixture and spinach.

Starting at short side closest to you, roll up like a jelly roll. Cut into 20 (1/2") slices. Place slices cut-side down on baking sheets. Brush with egg mixture.

BAKE 15 minutes or until golden. Serve warm or at room temperature. Sprinkle with paprika for colorful presentation if desired.