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Spinach Feta Twists

Flaky, golden, cheesy little spirals that disappear faster than you can refill the tray.

Ingredients:

- 2 sheets frozen puff pastry, thawed
- 1 Tbs olive oil
- 1 garlic clove, minced
- 3-4 cups fresh spinach
- ½ cup crumbled feta (goat feta is ideal)
- ¼ cup grated Parmesan (optional but very recommended)
- 1 egg (for egg wash)
- Pinch of salt and pepper
- Sesame seeds for garnish
- Pinch of chili flakes (optional)

Instructions:

- Heat your oven to 375°F and line a baking sheet with parchment.

- Heat olive oil in pan, add garlic to lightly brown, once garlic is fragrant, add spinach until just wilted.
- In a bowl, mix the spinach, feta, Parmesan, garlic, salt, pepper, and optional chili.
- The mixture should be spreadable.
- Unfold the puff pastry on a lightly floured surface or on the parchment included and roll it out just a touch to smooth the seams.
- Spread the spinach mixture evenly over one sheet of pastry, pressing gently so it sticks.
- Place the second the pastry sheet over top.
- Use a sharp knife to slice into ½-inch strips.
- Take each strip, twist it several times, and lay it on the baking sheet.
- Brush lightly with egg wash for shine.
- Sprinkle with sesame seeds and flaky sea salt.

Bake:

- Bake 18-22 minutes, until puffed and beautifully golden.
- Let them cool a moment before serving unless you enjoy the thrill of volcanic cheese.

Serve:

- Excellent warm or room-temp
- Lovely with soup, sparkling wine, or a casual kitchen counter gathering
- Works with ricotta or cheddar if feta isn't everyone's holiday spirit