Sharon's Spinach Borekas Makes 15



Ingredients

- 1 26 ounce package frozen puff pastry (2-10" x 15" sheets) (defrosted)
- 1 12 ounce package frozen chopped spinach (defrosted)
- 1 cup feta cheese
- 1 teaspoon black pepper
- 1 egg

sesame seeds

Directions

- 1. Preheat oven to 350 degrees and line a baking sheet with parchment paper.
- 2. Defrost puff pastry according to package directions and unroll one sheet onto cutting board.
- 3. Squeeze water from defrosted spinach and mix well with crumbled feta cheese and black pepper in a large bowl.
- 4. Spoon spinach mixture onto long side of puff pastry sheet in a three inch long strip about one inch in from the long side. Fold the edges of the pastry sheet over the filling and tightly roll into a log. With a sharp knife cut into 1 inch thick rounds and place on parchment paper leaving some space between rounds for expansion.
- 5. Beat the egg well and brush over the sliced rounds.
- 6. Sprinkle with sesame seeds and bake for 25-30 minutes or until golden brown.

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Nutrition Facts

Servings: 1 Boreka

Amount per serving	
Calories	73
% Daily Value*	
Total Fat 4.9g	6%
Saturated Fat 1.9g	9%
Cholesterol 31mg	10%
Sodium 126mg	5%
Total Carbohydrate 4.6g	2%
Dietary Fiber 1.1g	4%
Total Sugars 0.5g	
Protein 3.4g	
Vitamin D 2mcg	12%
Calcium 78mg	6%
Iron 1mg	5%
Potassium 98mg	2%

^{*}The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

Recipe analyzed by www.verywellfit.org