

Spinach Cheese Puffs Recipe

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Filled with Feta, Bacon Bits, cheese and spinach - you can get wrong with these Spinach Cheese Puffs!

Course	Appetizer
Cuisine	American
Prep Time	10 minutes
Cook Time	20 minutes
Cool	10 minutes
Total Time	30 minutes
Calories	732 kcal
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*1x yields 20
double = 40 mini size
450^{at} = 22.5x
or 11 doubled
recipe*

*adjust
prepare
in mini muffin
size*

Ingredients

- 4 oz cream cheese softened
- 1 large egg
- 1 tbsp olive oil
- 1/2 tsp dried dill
- 2 cups spinach chopped and packed
- 3/4 cup crumbled feta
- 2 tsp bacon bits
- salt and pepper to taste
- 1 sheet frozen puff pastry thawed
- 1 tbsp butter melted

Instructions

1. Spray 9 cups in a muffin pan with cooking spray.
2. Microwave your cream cheese 10 seconds at a time until it's soft and melted but not steaming. Add egg, oil and dill into cream cheese and mix until well combined.
3. In a separate bowl combine spinach, feta and bacon. Pour your cream cheese mixture on top and season with salt and pepper. Use a fork to mix and combine it together.
4. Cut pastry sheet into 9 squares. Line muffin pan with your cut squares (you might need to stretch (roll out) them out a little). Press into the bottom of the muffin cups. Evenly divide the spinach among the cups. Bring your 4 pastry points together, covering the filling, and press them together. Lightly brush with the melted butter.
5. Bake at 400 degrees about 20 minute until golden and puffy. Allow to cool for 10 minutes then use a knife around the edges to loosen and help pop them out.