



Cheesy Spinach & Sausage Pinwheels



Great Because...

Handy and simple go to snack.

Prepare in...15 mins

Cooks in...20 mins

Serves...12

Ingredients

- 1 ready-rolled puff pastry sheet
- Olive oil, for drizzling
- 400g pork mince
- ½ teaspoon dried rosemary (optional)
- ½ teaspoon garlic powder (optional)
- 100g spinach
- ¼ cup (31g) grated parmesan cheese

How To Make

1. Get the puff pastry out of the fridge around 10 minutes before you start cooking
2. Heat a drizzle of olive oil in a large frying pan over medium heat. Add the pork mince and cook for 5 minutes until browned
3. Add the rosemary, garlic and the spinach. Cook for another 3-5 minutes until all of the spinach has wilted. Stir through the parmesan
4. Transfer the mixture to a food processor and pulse to a fine crumb. Leave it to sit for 5 minutes to cool before continuing
5. Unroll the puff pastry sheet, keeping the paper underneath and spread evenly with the sausage mixture, making sure to spread it to the edges.
6. Using the paper to help you, roll the pastry back up tightly. Be careful not to roll the paper back into the roll or you will have paper in your pinwheels! Instead use it to guide the rolling
7. Wrap the roll up tightly in the paper followed by a layer of clingfilm. Chill in the fridge for 30 minutes or the freezer for 15 minutes. Preheat the oven to 180°C and grease or line two baking trays with baking paper
8. Unwrap the pastry roll on a chopping board. Using a sharp, serrated knife, cut roughly 1 inch slices of your pastry roll and lay them out on the baking sheet
9. Bake for 15-20 minutes or until golden and puffed up
10. Serve warm or allow to cool and pack in to lunches and snack bags!

