



Truffle Shuffle

Spinach Puffs

Mise en Place

Cutting board

Knife

Zester/Cheese grater

Large saute pan

Wooden spoon

Rolling pin

Pastry brush

Parchment lined baking sheet

Ingredients

3 medium shallots

2 cloves garlic

8 ounces spinach

1 ounce Parmesan

¼ cup olive oil

1 pinch Aleppo pepper

1 lemon

3 ounces feta cheese

Salt and pepper to taste

1 package square puff pastry

1 beaten egg

Preparation

1. Dice the shallots. Mince the garlic. Coarsely chop the Spinach. Grate the Parmesan.

How to Cook

1. Preheat your oven to 400F.
2. In a large saute pan over medium heat, heat the olive oil. Add the shallots and garlic. Season with a healthy pinch of salt, Aleppo pepper, and black pepper to taste. Cook until the shallot is translucent.
3. Add the spinach and wilt down until it's about $\frac{1}{3}$ the size.
4. Remove from the heat and zest in the lemon, then squeeze in $\frac{1}{2}$ of the lemon's juice. Stir in the grated parmesan and feta cheese. Season to taste with additional salt, pepper, and lemon.
5. Roll out your puff pastry. Cut into 3" by 3" squares. Scoop 1 tablespoon of the filling in the center of the square. Brush the edges with egg wash. Pinch the opposite corners together and seal one side making a cornucopia-shaped pastry.
6. Place on a parchment lined baking sheet with an inch between each puff. Brush the top with egg wash. Bake until golden brown and crispy, about 15-20 minutes.
7. Enjoy!