Spinach Artichoke Puff Pastry Bites



Ingredients:

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| 2 tbsp | Olive oil for greasing |
| 2 cups | Chopped fresh baby spinach |
| ½ cup | Canned artichokes, drained and chopped |
| 2 | Phil’s Fresh Free Range Eggs |
| 4 oz | Softened cream cheese |
| 2 tbsp | Mayonnaise |
| 1 tsp | Minced garlic |
| ½ cup | Mozzarella cheese |
| ¼ cup | Grated parmesan cheese |
| ¼ tsp | Salt |
| 1/8 tsp | Cracked black pepper |
| 1 sheet | Puff pastry, thawed |

Directions:

1. Preheat oven to 375F and position oven rack to center. Grease 12 standard muffin tins with olive oil. In a medium mixing bowl combine spinach, artichokes, eggs, cream cheese, mayonnaise, garlic, mozzarella cheese, parmesan cheese, salt and pepper. Stir well to incorporate eggs and cream cheese completely.
2. Unroll pastry sheet and slice into 3 equal strips. Slice each strip into 4 squares to create 12 squares. Gently stretch into larger squares and press into muffin tins. Brush pastry once more with olive oil.
3. Spoon spinach artichoke mixture into pastry dough. Bake for 18-20 minutes, or until filling is set and puff pastry is golden brown around edges. If edges start to get too dark, tent loosely with aluminum foil.
4. Cool puff pastry bites for 5 minutes at room temperature before gently lifting from muffin tin. Serve warm