

A P P E T I Z E R
s p a n i k o p i t a s

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| 1 package (17¼ oz.) Pepperidge Farm frozen Puff Pastry Sheets | 1/2 cup feta cheese |
| 1 package (10 oz.) frozen chopped spinach, thawed and well drained | 1 medium onion, finely chopped |
| 2 eggs, beaten | 2 tablespoons parsley, chopped |
| | 1 egg beaten with 1 teaspoon water |

Thaw pastry 20 minutes. Preheat oven to 400°F. On a floured board roll each sheet to a 12-inch square, then cut into sixteen 3-inch squares. Combine spinach, eggs, cheese, onion and parsley. Spoon mixture in center of squares. Brush egg wash around edges of pastry. Fold pastry over filling to form triangle; seal edges. Place on ungreased baking sheet and brush tops with egg wash. Bake for 20 minutes or until golden brown. Makes 32 triangles.

