

Spinach Feta Tarts

#cooking/recipe

#cooking/side dish#

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#cooking/vegetarian

Spinach Feta Tarts

Ingredients

- 1 sheet frozen puff pastry, thawed
- 1 small red onion, chopped
- 1 Tbsp minced garlic
- 2 Tbsp olive oil
- 1 (10-oz) box frozen spinach, thawed and squeezed dry
- 1 cup crumbled feta cheese

Process

Preheat oven to 400°F. Roll out puff pastry sheet to a 10-inch square. Cut into 4 squares. Bake for 12 to 15 minutes or until golden.

While pastry is baking, sauté onion and garlic in oil in a skillet for 5 minutes. Add spinach and cook 3 minutes more.

Divide spinach mixture among puff pastry squares. Sprinkle with feta. Bake 5 minutes or until hot.