



Sausage, Spinach, and Cheese Swirls

Recipe By JAMIE AGER

MAKES: 30 PINWHEELS

INGREDIENTS:

- ☐ 2 sheets frozen puff pastry, thawed according to package directions
- ☐ 12 oz Hickory Nut Gap Breakfast Sausage
- ☐ 3 cups fresh spinach, chopped
- ☐ 2-3 spring onions, thinly sliced
- ☐ 1 tbsp olive oil
- ☐ ¾ cup shredded Asiago cheese
- ☐ 1 egg, beaten (for egg wash)



DIRECTIONS:

- ☐ 1. Preheat oven to 400°F. Line two baking sheets with parchment paper.
- ☐ 2. Heat olive oil in a cast iron pan over medium heat. Add spring onions and spinach, sautéing just until wilted. Remove and set aside. In the same pan, brown the sausage, breaking it into crumbles. Let everything cool slightly.
- ☐ 3. Unfold the puff pastry on a lightly floured surface. Using a rolling pin, smooth out the creases of puff pastry just slightly. Evenly spread about half of the cooled sausage, spinach, onions, and cheese over the pastry edge to edge, leaving about ¾ inch of uncovered dough on one of the short edges. This will help the puff pastry roll seal. Repeat this process with the second puff pastry sheet and the remainder of the vegetables and cheese.
- ☐ 4. Starting on the short side, roll both sheets of puff pastry tightly into logs. Use a bit of egg wash to seal the edge of the puff pastry to the roll. Trim excess dough from the ends and wrap in plastic wrap. Place the logs in the freezer for about 20-30 minutes to firm up, making slicing easier.
- ☐ 5. Slice into ½-inch rounds and place on the prepared baking sheets. Brush with egg wash. Bake for 13-15 minutes until golden brown and puffed.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!