

Spinach Cheese Rolls

Ingredients

(soyfoods.org/consumers/recipes/appetizers-starters-and-sides/spinach-cheese-rolls)

1 (10-inch) sheet pre-made puff pastry
1 (10-ounce) package frozen chopped spinach
6 ounces soy mozzarella cheese, grated
1/4 cup soy Parmesan cheese
1 small leek, minced, white only
1 garlic clove, minced
1/4 cup soymilk, or as needed

Method

Thaw pastry for 30 minutes. Preheat oven to 400 degrees. Thaw spinach. Squeeze by hands to remove excess water. Combine spinach, cheese, Parmesan, leek and garlic in a bowl and set aside. Unfold pastry onto a flat surface and brush with soymilk. Top the entire surface with spinach mixture. Beginning on along side, roll up jelly-roll style. Cut crosswise into 18 slices. Brush with soymilk and place on parchment-lined cookie sheet. Bake for 15 minutes or until golden brown.

Note

Recipe take from The Whole Soy Cookbook by Patricia Greenberg