

## **Spinach Gruyere Puff Pastry Pinwheels**

1 (10 oz) package frozen chopped spinach, thawed  
1 small jar of sun-dried tomatoes, drained  
1 Vidalia onion  
1/2 cup shredded Gruyere cheese  
1/4 cup grated Parmesan cheese  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
2 tbsp butter  
1 large egg  
1 tablespoon water  
1 sheet puff pastry, thawed

Preheat oven to 400 F. Line a rimmed baking sheet with parchment paper.

Slice the onion in thin ribbons and cook in 2 tbsp butter on a low to medium temp until brown and caramelized.

Wrap the spinach in a towel or paper towels and squeeze out as much excess moisture as you can. If you don't, the puff pastry may end up soggy. Squeeze the drained sun-dried tomatoes the same way.

Combine the spinach, sun-dried tomatoes and caramelized onion in a food processor and pulse until just combined.

In a medium bowl, combine both cheeses, the spinach mixture, the salt and pepper, and garlic powder in a medium bowl.

In a small bowl, beat the egg and water together.

Place the sheet of puff pastry on a lightly floured work surface. Roll it into a roughly 12×12-inch square, lifting and turning as you go to ensure it's not sticking. Brush a thin

layer of the egg wash over the surface of the puff pastry, then spread the spinach/cheese mixture in an even layer.

Roll the puff pastry like a jelly roll and pinch to seal at the seam. Cut the roll into approximately 20 1/2-inch slices and place on the prepared baking sheet. Brush the tops of each lightly with the egg wash.

Bake for about 15 minutes, or until the pinwheels are golden brown.