

## Athens: Spinach & Feta Pastry Slice



**Serves 4    Prep 20 mins**

**Cooking 25 mins**

**Easy**

### **Ingredients**

1 tbsp vegetable oil  
400g baby spinach  
300g feta, crumbled  
1 tbsp garlic granules (optional)  
320g ready-rolled puff pastry  
1 egg, beaten

1. Heat the oven to 220C/fan 200C/gas 7, and line your largest baking tray with some baking paper
2. Heat a large frying pan over a medium heat. Once hot, drizzle in the oil & cook the spinach for a few mins, stirring occasionally, until completely wilted. Tip into a sieve & allow to cool before squeezing out as much liquid as possible. Finely chop the spinach & put into a mixing bowl with the crumbled feta, garlic granules & a generous amount of black pepper. Mix together well until evenly combined.
3. Remove the pastry sheet from the fridge and unroll. Cut the sheet lengthways down the middle to make two long rectangles. Pile the filling onto one piece, leaving a generous border around the edges, but compressing the spinach to make a sausage shape along the length of the pastry. Cut little widthways slashes along the other piece of pastry, stopping just over a centimetre shy of the edges. Brush around the spinach sausage with some of the beaten egg. Gently lift the sheet up and stretch it a little to open up the slashes and then put carefully over the spinach-topped pastry.
4. Use a fork to seal all around the pastry edges, crimping as you go. Brush the pastry all over with the beaten egg, avoiding getting any in the exposed areas of spinach, and then bake for 25-30 minutes or until crisp and deep golden brown. Serve warm or at room temperature.