



## Spinach & Goat Cheese Pop-Tarts

Shortcrust dough:

3 cups all purpose flour

1 tsp salt

6oz (12 T) unsalted butter, chilled and cubed

2 large eggs, lightly beaten

1 pkg frozen chopped spinach, thawed

Half of a large onion

1 T olive oil

3 oz chevre or other soft goat cheese

1 egg + 1T water, beaten

Coarse sea salt for sprinkling

Blend flour, salt and butter in a food processor until it resembles coarse sand. Pulse in beaten eggs until dough just comes together. Add water if needed. Wrap in plastic wrap and chill at least 1 hour or overnight.

Finely dice the onion and sauté in the olive oil until soft and starting to brown. Add chopped spinach and cook until mixture is dry. Add salt and pepper to taste. Set aside to cool.

Preheat oven to 375F. Remove chilled dough and roll on a well floured board till  $\frac{1}{4}$ " thick. Using a 3" inch cutter cut shapes and set aside. Reroll and cut dough as needed.

Assemble pop-tarts by spreading 1tsp of goat cheese in the center of each square and top with a spoonful of spinach mixture, brush the edges with water and place a second square on top. Gently press edges to seal and crimp with a fork. Place on a lined baking sheet and brush with beaten egg wash and sprinkle with coarse salt. Can be made ahead to this point and frozen to be baked later on.

Bake for approximately 15-20 minutes or until the edges and tops turn golden brown. Best while warm. Makes approx 15-20.