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Spinach & Sundried Tomato Puff Pastry Pinwheels

Yield: 36 min Total Time: 35 min

Recipe from: https://www.recipeschoose.com/recipes/cheese-spinach-puff-pastry-indian-recipe

Ingredients:

- 10 ounces frozen chopped spinach
- 1/2 cup sundried tomatoes re-hydrated, chopped finely, or use those packed in oil but drained well and patted dry
- 1/2 cup mayonnaise light mayo is fine
- 1/2 cup grated Parmesan cheese or more
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon ground pepper
- 17 5/16 ounces puff pastry 2 sheets

Nutrition:

- 1. Calories: 100 calories
- 2. Carbohydrate: 8 grams
- 3. Cholesterol: 5 milligrams
- 4. Fat: 7 grams
- 5. Protein: 2 grams
- 6. SaturatedFat: 2 grams
- 7. Sodium: 95 milligrams
- 8. Sugar: 1 grams

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