

Salmon Puff Pastry

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
box of puff pastry dough	2 sheets	
salmon fillets	2	skinless
fresh spinach leaves	1 pound	
basil pesto	1 cup	see my recipe in “sauces” category
egg, beaten	1	

- Defrost a box of puff pastry.
- Preheat the oven to 375 deg F.
- Place one puff pastry sheet on a cookie sheet.
- Layer several handfuls of fresh spinach over top. (I remove the stems first.) Leave an inch all around for sealing the top layer of pastry later. The spinach will cook down to a thin layer.
- Generously spoon pesto over top of spinach, about ½ cup.
- Place the salmon on top of that.
- Generously spoon pesto over top of the salmon, about ½ cup.
- Layer several handfuls of fresh spinach over top.
- Using a culinary paint brush, brush the beaten egg around the edges of the pastry sheet.
- Place the second puff pastry sheet on top and pinch the edges to seal.
- Brush beaten egg over the entire top pastry sheet.
- Bake for 18 to 20 minutes.
- Let rest several minutes before cutting.
- Serves 4.



Salmon Puff Pastry



Top with
spinach before
sealing top
pastry (not
shown in
photo)

