

# Savoury Vegan Spinach and Feta Rolls



## Ingredients

---

- 250g frozen spinach, thawed and well drained
- 225g vegan feta
- 1 cup rolled oats
- 1 tbsp salt
- 1 garlic clove
- Puff pastry sheets
- Soy milk
- Sesame seeds

## Method

---

- Preheat oven to 200c
- Place spinach, feta, oats, salt and garlic into a food processor and blend until smooth
- Cut thawed sheet of puff pastry in half and spread mixture down the middle. Roll pastry
- and seal
- Cut into desired sized pieces, brush with milk and sprinkle sesame seeds on top
- Place in oven for 20-30 minutes or until golden brown

