

Spinach and Cheese Stuffed Roll-Ups (from Cooking and Baking with Fresh Ground Flour Cookbook)

Use your favorite bread or roll-up dough

Filling:

2 Tbsp. olive oil

1 medium red onion, chopped

5 small cloves of garlic, minced

10 oz. Fresh spinach, chopped

Salt and pepper to taste

1 ½ cups Swiss cheese, shredded

4 oz. Of Feta cheese, crumbled



In a medium saucepan, sauté olive oil, onions and garlic until translucent. Do not brown. Add spinach, salt and pepper and stir until thoroughly heated. Set aside and let cool.

Roll out your prepared bread dough into a large rectangle until very thin. Place cooled spinach filling within ½ inch of the edges. Top with Swiss and Feta cheeses. Roll up jelly-roll style and pinch the seams on both the sides and the ends. You can choose whether to slice with a knife at this time or bake as a loaf. We like to use dental floss to cut the buns. Cover and let rise for 30 min. When dough has risen, brush the top with a lightly beaten egg and sprinkle with sesame or poppy seeds.

Bake in a preheated oven of 350 degrees F. for 40 to 50 min.. Let cool on a wire rack for 20 min. before serving.

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