



MINI WILD SALMON AND SPINACH TURNOVERS

- 1 can **Crown Prince Natural Skinless & Boneless Pink Salmon**, drained and flaked
- 1/4 cup finely chopped onion
- 3 cloves garlic, minced
- 1 tablespoon olive oil
- 10 ounces frozen chopped spinach, thawed and well drained
- 1 1/2 cups shredded pepper jack cheese
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 17.3 ounce boxes frozen puff pastry dough, thawed
- 1 egg, beaten



Preheat oven to 400°F. Sauté onion and garlic in olive oil until tender. Remove from heat. Stir in salmon, spinach, cheese, salt and pepper. Set aside and let cool.

On a lightly floured surface, roll out puff pastry dough and cut into 2 1/2" squares. Place 1 tablespoon filling mixture in the center of each square. Brush edges with egg and fold each square in half, forming a triangle. Seal the edges, brush tops of puff pastry with egg and place on a greased baking sheet. Bake for 15-20 minutes, or until golden brown. Serve warm. *Yields 48.*

NOTE: Baked turnovers may be frozen. Reheat unthawed turnovers at 400°F for 10 minutes.

Per Serving: 271 Calories (166 Calories from Fat), 19g Fat, 7g Protein, 19g Carbohydrate, 18mg Cholesterol, 295mg Sodium