

5-INGREDIENT CHEESY SPINACH PULL-APART FESTIVE TREE

Serves 8

INGREDIENTS

- 1 packet (150g) McCain Creamed Spinach
- 2 tsp garlic flakes
- 1 pack (200g) bacon, diced
- 2 rolls store-bought puff pastry, defrosted
- $\frac{3}{4}$ cup grated cheddar cheese

Serving suggestion:

Sweet chili sauce

METHOD

1. Preheat oven to 180°C. Line a baking tray with baking paper and grease the paper.
2. Pour the McCain Creamed Spinach and garlic flakes into a microwave safe bowl. Cover the bowl and heat for 3 minutes while stirring halfway. Allow to cool for at least 5 minutes.
3. In a lightly oiled pan over a medium heat, cook the bacon until just brown and crispy. Allow to cool.
4. Place the two sheets of pastry on top of one another, pastry plastic in between. Use a sharp knife or scissors to cut the pastry sheets into a large triangle with a square trunk at the bottom to create the shape of a Christmas tree.
5. Place one sheet of the cut puff pastry on the baking tray. Spread the cooled creamed spinach on the puff pastry and top with a layer of grated cheese and the cooked bacon.
6. Place the second puff pastry sheet over the filling. Slice slits on either side of the centre trunk of the tree, with even spacing between each slit (about 2cm), making sure that the centre is kept intact. **Chef's tip: Use a star-shaped cookie cutter to cut stars from the pastry off-cuts, bake alongside the Christmas tree and use as extra garnish or as an extra snack!*
7. Twist the pastry strips at the bottom of the Christmas tree thrice, gently pressing the ends onto the baking tray. Twist the centre strips twice and the top few strips, once.
8. Bake the Christmas tree for about 25 minutes until golden and crispy. **Chef's Tip: For a shiny finish, brush the pastry lightly with egg wash before baking.*
9. Serve alongside a sweet chilli dipping sauce and ENJOY!