

Feta Puff Pastry Pizza



Serves 6

1 sheet puff pastry, thawed

1T butter

1T olive oil

3/4c Mozzarella cheese, shredded

1/4c Feta cheese, finely crumbled

1/4c black olives, chopped

1/4c sun~dried tomatoes in oil, drained,
chopped

4 green onions, thinly sliced

2T mint, fresh, chopped, optional

Preheat oven to 400. Allow puff pastry to thaw at room temperature for 40 minutes. Unfold and cover with damp paper towel until ready to use.

In a small saucepan over medium~low heat, melt butter with olive oil. Remove from heat and set aside.

Mix remaining ingredients in bowl. Stir to mix well.

Using a pastry brush, lightly coat 12x15 baking sheet with some of the butter~oil mixture.

Spread puff pastry out on waxed paper. Spread cheese mixture evenly over puff pastry. Tightly roll pastry in jelly~roll fashion. Brush rolled pastry with butter~oil mixture.

Slice into 18 slices. Bake until cheese melts and puff pastry is golden brown about 10~15 minutes. Serve warm.

Prepare Ahead Tip

This pizza roll can be fully assembled 24 hours in advance. Wrap tightly in plastic wrap and store in refrigerator until needed. Do not slice until ready to bake.