

# Puff Pastry Salmon (Salmon Wellington)



**Serves 8**

**Prep time 5 minutes**

**Cooking time 20 minutes**

## **Ingredients**

8 cubes of salmon fillets

1/2 teaspoon garlic powder

1 teaspoon onion powder

1 package frozen puff pastry, thawed

10-15 frozen spinach coins thawed and juice removed

150 g (1 cup) feta cheese crumbled

salt and pepper

## **To make**

Preheat the oven to 180°C (365°F)

Season the salmon cubes with salt, pepper, garlic, and onion powder.

Mix the feta crumble with the spinach.

Place a salmon fillet on top of each puff pastry square, and mound the feta and spinach mix.

Place one salmon cube on top. Moisten the edges of the puff pastry with water, fold to the center, and seal the seams.

Bake in for 20 minutes until the pastry is puffed and golden.

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