Sausage Feta Spinach Pies | Mediterranean-Inspired Dinner

8 servings	10 min. prep time	20 min. cook time

ingredients

1 lb Swaggerty's Farm hot roll sausage

2 pkgs refrigerator crescent rolls

2 cups chopped fresh spinach or one 10 oz pkg frozen, thawed, and squeezed dry

½ cup crumbled feta cheese

4 ozs softened cream cheese

2 tsp dried thyme leaves

Fresh sage leaves for garnish (optional)

directions

1. Preheat oven to 400 degrees.
2. Open and roll out one package of crescent roll dough flat on a baking sheet sprayed with Pam. Gently press dough out flat.
3. Brown Swaggerty's Farm sausage, breaking up as you cook with a spoon into crumbles. Turn off heat. Drain sausage. Add back to hot skillet.
4. Add softened cream cheese dollops to sausage in skillet stirring until well mixed.
5. Stir in thyme leaves and chopped spinach.
6. Sprinkle crumbled feta cheese over mixture and blend well.
7. Spread sausage-spinach mixture evenly over crescent roll dough.
8. Roll second package of crescent roll dough out onto a floured surface. Sprinkle a bit of flour on top of dough and flatten with fingers. Place over sausage mixture pressing gently around edged. The crescent roll dough "cuts" should still be somewhat visible. These lines are where you will cut to serve after baking.
9. Optional: Garnish each crescent roll shape with a leaf of fresh sage (or fresh thyme leaves or chives). Press leaves gently into surface after wetting each one with a bit of water. This will help it stay flat and will look prettier after baking.
10. Place baking pan in oven. Bake for 20 minutes or until dough is golden brown and puffy.

To Serve

Serve hot cut into wedges along crescent roll dough lines.

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