

## This 5-Ingredient Air Fryer Appetizer Is Perfect for Stress-Free Entertaining

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### Ingredients:

- 1 sheet puff pastry, thawed according to package instructions
- 3 ounces full-fat cream cheese, softened
- 1 (10-ounce) package frozen chopped spinach, thawed and squeezed very dry
- 1/3 cup crumbled feta cheese
- 1 large egg, whisked

### Directions:

1. Preheat the air fryer to 320 degrees F (160 degrees C).
2. Unroll the puff pastry into a flat rectangle on the included parchment or a clean, lightly floured surface.
3. In a medium bowl, mix the cream cheese and spinach until well combined.
4. Use an offset spatula to spread the cream cheese mixture onto the pastry dough in an even layer, leaving a small border around the edges.
5. Sprinkle feta evenly across the pastry dough. Roll lengthwise to form a log shape, then press the seams together firmly.
6. Slice the roll into 1-inch pieces, creating 12 pinwheels. Lightly brush the egg over all sides of each pinwheel.
7. Place the pinwheels in the air fryer basket, leaving at least one inch of space between each roll. Working in batches as needed, cook for 15 minutes, carefully flipping the rolls halfway through the cooking time. When done, the puff pastry should be golden brown and flaky. Let pinwheels cool for at least 5 minutes before serving.