

Savory Spinach Patty Filling

Tender spinach sautéed with onion, tomato, thyme and seasonings for a simple, flavorful vegetable filling that's easy to make at home.

Makes: 4–6 patties

Ingredients

- 1 Bag spinach
- 1 sweet or white onion, diced
- 1 plum tomato, diced
- ½ level tsp thyme
- 1 clove garlic, minced
- 1 whole Scotch bonnet pepper
- 1 tbsp olive oil
- 1 tbsp butter
- Adobo seasoning, to taste
- Oregano, to taste
- CRUSTED™ Jamaican Patty Shells, defrosted according to package directions

Directions

1. **Start the seasonings.** Heat the olive oil in a saucepan over medium heat. Add the diced onion, tomato and thyme. Sauté until the onion and tomato begin to soften.
2. **Add the spinach.** Add the spinach to the pan. Season with Adobo and oregano to taste and gently stir everything together.
3. **Simmer.** Add the **whole Scotch bonnet pepper and** butter . Cover and cook until the spinach is semi-tender, stirring as needed.
4. **Control the moisture.** Remove the Scotch bonnet pepper. Stir the spinach mixture and **pour off any excess cooking liquid**. This is especially important—the spinach should remain flavorful and moist, but **not wet**, so it doesn't make the pastry soggy.
5. **Cool completely.** Set the spinach filling aside and allow it to cool completely before assembling the patties.
6. **Fill and fold.** Open a defrosted CRUSTED™ pastry shell. Spoon the cooled spinach filling into the center. Fold the shell over and seal the edges completely with a fork.
7. **Bake.** Place on a parchment-lined baking sheet and bake at **350°F according to CRUSTED™ package directions, until golden brown.**

Fill it. Fold it. Bake it.™