

Spinach Stuffed Salmon Wellington (seafood)

Prep: 10 mins. Cook: 25 mins. Servings: 4

Ingredients

4 oz. cream cheese, room temperature
10 oz. frozen spinach, thawed, squeezed and drained
½ c. mozzarella cheese, shredded
salt/pepper to taste
Old Bay seasoning (optional)
1 lb. puff pastry, thawed and divided into two sheets
1 lb. salmon filets, divided in half
2 T. fresh dill
1 egg, for egg wash



Instructions

1. Preheat oven to 400 degrees.
2. Roll out the puff pastry sheets into rectangles on a lightly floured surface.
3. In a medium bowl, combine the cream cheese, spinach, dill, and shredded cheese. Mix well and season with a pinch of salt and pepper, then set aside.
4. Place the cream cheese mixture in the center of the puff pastry sheets, leaving some room around the edges.
5. Lay each of the salmon filets in the center of the puff pastry sheets on top of the cream cheese mixture. Season with salt pepper or Old Bay seasoning.
6. Gently fold the puff pastries over the salmon to enclose them completely. Seal the edges by pressing the pastry firmly. Use a little water to help seal it.
7. Transfer the salmon Wellingtons to a baking sheet lined with parchment paper or foil. Use a knife to make a few slits on top of the pastry.
8. In a small bowl, beat an egg to create the egg wash. Brush the tops of the puff pastry with the egg wash. This step will give it a nice golden color when baking.
9. Place the baking sheet in the preheated oven and bake for 25-30 minutes or until the puff pastry is golden brown and the salmon is cooked to the desired doneness. (The internal temperature should be 145 degrees)