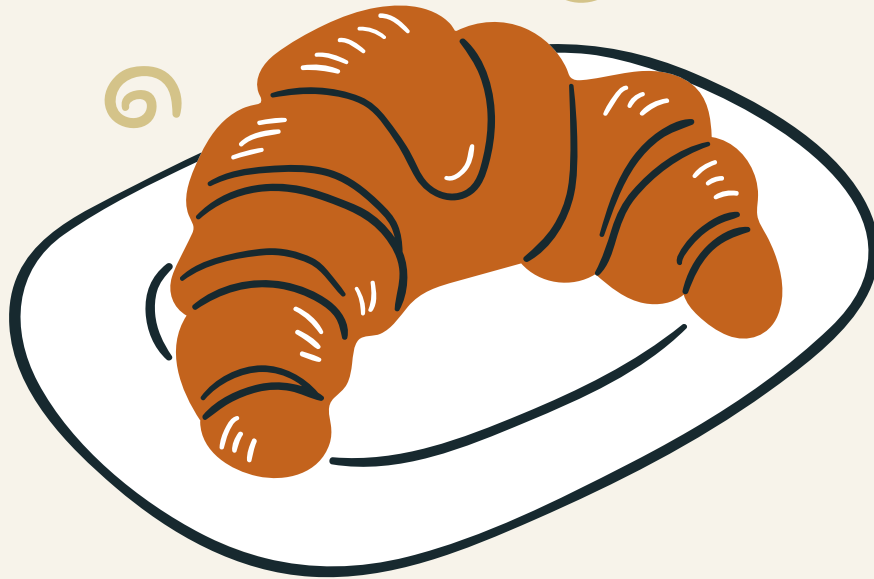


National Croissant Day



January 30

Spinach Ricotta Croissant Recipe

Heat Oven To 375

Makes One large or four small croissants

- 2 cups of fresh cleaned spinach
- 1/2 cup of Ricotta Cheese
- 1 Tbsp olive oil
- Salt, pepper, garlic,
- Crushed red pepper flakes,
- Nutmeg

BAKED
FRESH

Instructions

Stir olive oil, spinach, salt pepper, garlic, and sprinkle red pepper flakes to taste. Put the spinach into a small pan and place it in the oven, until spinach is soft and wilted. Stir occasionally to mix the flavors.

Remove the cooked spinach from the oven. Stir in the ricotta cheese and mix well. Put the cheese and spinach mix, back into the oven. Sprinkle spinach mixture lightly with nutmeg, and bake until cheese is hot.

Remove cheese and spinach, from the oven. Add Spinach and cheese mixture, to the inside of the croissants, broil until perfectly toasted.

Serve with fruit and your favorite beverage. I like coffee with mine.

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