



Greek Salmon Phyllo Wrap

Let's begin by gathering our ingredients for Greek Salmon Phyllo Wrap:

Ingredients:

1 package frozen chopped spinach
1 package crumbled feta cheese
1/2 cup Greek vinaigrette dressing
Phyllo sheets
salmon fillet
1/2 cup sour cream
1/4 cup chopped cucumbers
1 Tbsp. chopped fresh dill

Heat the oven to 425° F and layer cookie sheet with parchment paper. Combine spinach, feta cheese, and vinaigrette dressing in bowl. Lay down two sheets of phyllo, lightly spray with cooking spray, lay down two-three more sheets and spray again.

Then, place one salmon strip along the short side of phyllo stack. Top with 1/4 of the spinach mixture. Fold over long sides of the phyllo, then roll up, starting with the fish end. Once rolled, place seam side down on parchment. Spray with cooking spray and cut 3 diagonal slits in top of each wrap.

Bake 10 to 12 min. or until crusts are golden brown and fish flakes with a fork. Mix sour cream, cucumbers, and dill. Serve wraps topped with sour cream mixture.

Enjoy!