

# Creamy Lamb and Spinach Strudel Pie

Indulge in the rich flavors of this creamy lamb and spinach strudel pie, a delightful dish that combines tender lamb, fresh spinach, and a luscious sauce, all encased in flaky puff pastry. Perfect for a cozy dinner or a special occasion, this recipe is sure to impress your guests.



## Ingredients

- ☐ ½ cup diced onions
- ☐ 1 tbsp garlic paste
- ☐ 1 tbsp butter
- ☐ 1 tbsp flour
- ☐ 1 cup lamb or chicken stock
- ☐ 1 tsp oregano
- ☐ 1 tsp Cuban seasoning
- ☐ 1 tsp Italian seasoning (optional)
- ☐ 1 tsp paprika
- ☐ 1 tsp salt
- ☐ 1 tsp pepper
- ☐ Lamb, cut into small pieces
- ☐ A generous amount of spinach
- ☐ ½ cup heavy cream
- ☐ Puff pastry sheet
- ☐ Egg and milk (for egg wash)



## Directions

- 1 In a pan, heat oil and add the lamb pieces, cooking until browned. Once done, set the lamb aside.
- 2 In the same pan, add the diced onions, garlic paste, butter, and flour. Stir until the mixture is well combined.
- 3 Gradually pour in the stock, followed by the paprika, oregano, and Cuban seasoning. If desired, add the Italian seasoning as well.
- 4 Return the browned lamb to the pan and stir in the spinach.
- 5 Pour in the heavy cream, then season with salt and pepper. Cook until the liquid has evaporated and the mixture thickens.
- 6 Divide the puff pastry sheet in half. Place the lamb and spinach mixture on one half and fold the other half over the top.
- 7 Create small slits in the top pastry to allow steam to escape, forming pockets of air.
- 8 Brush the top with the egg wash made from beaten egg and milk.
- 9 Bake in a preheated oven at 180°C (350°F) for 20 minutes or until golden brown.



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